

# Amalaya

The Amalaya Blanco offers a refreshing, crisp white blend, combining the floral elegance of Torrontés with the acidity and freshness of Riesling.



## Blanco 2024

Salta, Argentina

### Region and Vineyards:



**Bodega Amalaya** sources the grapes for Amalaya Blanco from the **San Isidro and Las Mercedes Estates**, located at an altitude of **1,800 meters above sea level** in the **Calchaquí Valley**, Salta. These vineyards, among the highest in the world, benefit from extreme growing conditions that include intense sunlight, cool nighttime temperatures, and minimal rainfall (less than 150 mm per year). These factors promote slow ripening, which preserves acidity and enhances the aromatic intensity of the grapes.

The **rocky and sandy soils** in this region provide excellent drainage, encouraging the vines to develop deep root systems and extract minerals from the subsoil. This high-altitude terroir, coupled with the region's unique climate, results in wines that are both complex and refreshing, with a clear expression of fruit and minerality.

## Winemaking:

The **Amalaya Blanco** is crafted from **85% Torrontés** and **15% Riesling**, creating a wine that balances the floral and tropical notes of Torrontés with the crisp acidity of Riesling. The grapes are hand-harvested, ensuring that only the best fruit is selected for production. The fermentation occurs at **low temperatures** to preserve the delicate aromatics and freshness of the wine.

Following fermentation, the wine is aged in stainless steel to maintain its vibrant and pure fruit character. No oak is used, allowing the natural brightness of the Torrontés and Riesling blend to shine through. The resulting wine is bottled with a moderate alcohol level of **13%**, ensuring it is light, refreshing, and ideal for immediate enjoyment.

Alcohol :13,00 %

Composition: 85% Torrontes, 15%

Riesling







## Blanco 2024

#### **Tasting Notes:**

- **Color**: Bright, shiny gold, with a crystal-clear appearance.
- Aroma: The nose is dominated by citrus notes of grapefruit and lemon zest, with subtle floral undertones typical of **Torrontés**.
- Palate: On the palate, the wine is delicate and silky, with a refreshing crispness.
  Flavors of citrus and stone fruit are complemented by a distinct mineral note, providing complexity and depth. The wine's vibrant acidity creates a clean, refreshing finish.

#### Did you know?

The name **Amalaya** translates to "hope for a miracle" in the local indigenous language, reflecting the ancient tradition of offering gifts to the gods in hopes of a bountiful harvest. The extreme conditions in the **Calchaquí Valley**, where Bodega Amalaya is located, create wines that are both bold and vibrant, making this region stand out in Argentina's winemaking landscape.

#### Wine Pairing Ideas:

- **Grilled seafood**: The wine's crisp acidity and citrus flavors make it an ideal match for **grilled shrimp** or **scallops**.
- Fresh salads: Pair with a citrus salad or a goat cheese and arugula salad to enhance the wine's refreshing qualities.
- **Sushi**: The floral notes and clean finish of the wine complement the delicate flavors of **sushi** and **sashimi**.
- **Spicy Thai cuisine**: The floral and citrus elements pair beautifully with **spicy Thai dishes**, balancing the heat and freshness.



#### James Suckling (JS): 91 Points (2022)

Lifted aromatics of lychee, white blossom, osmanthus honey, some melon and white pears. Crisp and tangy on the mid-palate with fresh acidity.



#### Robert Parker (RP): 88 Points (2022)

The young and floral 2022 Blanco de Corte was produced with 85% Torrontés and 15% Riesling, two aromatic varieties where the Moscatel-like, orange-blossom aromas of the Torrontés dominate. It has moderate ripeness and alcohol (12.5%), keeping good freshness and mellow acidity and coming through as soft and tender. It finishes dry. 180,000 bottles were filled unoaked under a screw cap.







# Blanco 2024

Decanter (DCT): 93 Points (2021)



Perfumed with citrus and lifted floral jasmine, then to a palate underpinned with a creamy acidity. Blend: 85% Torrontés, 15% Riesling.



