



DESDE 1831

SALTA PROVINCE – ARGENTINA



AMALAYA 2007

Founded in 1831, Bodega Colomé is one of the oldest working wineries in Argentina. This wine is produced from the fruit of Argentina’s signature grape, Malbec, with a smaller percentage of Cabernet Sauvignon, Syrah and Tannat. Bodega Colomé vineyards are biodynamically and sustainably farmed at an altitude of 5,500 to 8,500 feet and are believed to be the highest vineyards in the world. The sandy and alluvial soils yield small crops and produce deeply colored and concentrated wines, which capture the soul of this distinct terroir.

WINEMAKING

Grapes were hand harvested in 25lb boxes, delivered to the winery and hand sorted. Fermentation was slow, using selected yeasts. Maceration lasted 18 to 20 days. 75% of the wine underwent malolactic fermentation in stainless steel tanks, while the remaining 25% finished fermentation in French oak barrels. Once fermentation was completed, 20% of the wine was aged in French oak barrels. It was then clarified using egg whites from our biodynamic farm.

WINEMAKER COMMENTS

Deep red, with purple tinges, this wine offers red fruit aromas of cherries and raspberries, with a subtle hint of vanilla. On the palate, ripe fruit flavors mix with pronounced spice, balanced by mild, round tannins, which yield on a long, persistent finish. Enjoy with red meat, pasta and a variety of cheeses.

Randle Johnson, Director of Winemaking

Blend:	70% Malbec 20% Cabernet Sauvignon 5% Syrah 5% Tannat
Alcohol:	14.5%
Harvest:	March-April 2007
Bottled:	February 2008
Total Acid:	0.61 g/100mL
Vineyard:	Valle Calchaquí 5,500 – 8,500 feet

