



# AMALAYA

## 2008

### BLEND

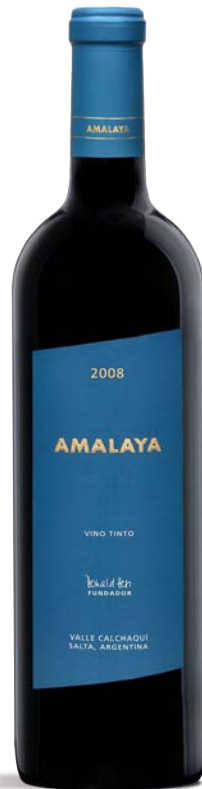
75% Malbec  
15% Cabernet Sauvignon  
5% Syrah  
5% Tannat

### ALCOHOL

14.8%

### HARVEST

March-April 2008



### BOTTLED

SUMMER 2009

### TOTAL ACID

0.65 g/100mL

### VINEYARD

Valle Calchaquí  
5,400 – 5,600 feet

A blend of Malbec, Cabernet Sauvignon, Syrah and Tannat, Amalaya is an exquisite representation of the unique weather and soil conditions in Argentina's Northern Calchaqui Valley that also honors the heritage of the indigenous Calchaqui people.

The Calchaqui Valley sits in the northwestern region of Argentina in the eastern foothills of the Andes mountain range at an altitude between 5,400 and 5,600 feet above sea level. The high altitude provides a unique growing climate for the sustainably-farmed vineyard, providing intense sun in the day and cool nights that help better retain the acidity and concentrated fruit characteristics of the grapes

### WINEMAKING

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

### WINEMAKER COMMENTS

Deep vermillion with red hues, this wine offers fruit aromas of cherries, orange zest and raspberries, with hints of vanilla. On the palate, ripe, dark fruit flavors mix with licorice and spice, balanced by round silky tannins creating a long, persistent finish. Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.



Randle Johnson, Director of Winemaking