



# AMALAYA

## 2009

### BLEND

75% Malbec  
10% Cabernet Sauvignon  
10% Syrah  
5% Tannat

### ALCOHOL

14.0%

### HARVEST

March-April 2009



### BOTTLED

SUMMER 2010  
(Southern Hemisphere)

### TOTAL ACID

6.0 g/L or 0.60 g/100 mL

### VINEYARD

Valle Calchaquí  
5,580 feet

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 native Calchaqui Indians.

The Calchaqui Valley sits in the northwestern region of Argentina in the eastern foothills of the Andes mountain range at an altitude between 5,250 and 5,580 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 30-pound boxes, delivered to the winery and hand sorted. After 4 days of cold maceration, fermentation was slow, using selected yeast. Maceration lasted 18 to 20 days. Malolactic fermentation in stainless steel tanks. Once Malolactic fermentation was completed, 20% of the wine was aged in French oak during 10 months. It was the fined using egg whites from our biodynamic farm.

### WINEMAKER COMMENTS

The color is deep magenta with red hues. The aromas begin with a top note of roses and violets followed by a red fruit profile of cherries and strawberries with hints of white pepper. The flavors are similar, with exotic plum and berry wrapped in a sweet, wet clay, earthy background. The entry on the palate is smooth, moving to full bodied and silky with a persistent finish. Enjoy this wine with grilled meats including game, duck, red pasta sauces, hearty comfort foods, and a variety of mild and medium cheeses.

Thibaut Delmotte, Winemaker

Randle Johnson, Director of Winemaking