

AMALAYA

MALBEC BLEND
Valle Calchaqui, Salta Argentina



BODEGACOLOME.COM

AMALAYA

MALBEC BLEND
Valle Calchaqui, Salta Argentina



BODEGACOLOME.COM

AMALAYA

MALBEC BLEND
Valle Calchaqui, Salta Argentina



BODEGACOLOME.COM

AMALAYA

MALBEC BLEND
Valle Calchaqui, Salta Argentina



BODEGACOLOME.COM

Amalaya

Amalaya (ah·ma·ly·a)

Produced primarily from the fruit of Argentina's signature grape, Malbec, with smaller percentages of Cabernet Sauvignon, Syrah and Tannat. The name Amalaya, or "hope for a miracle," is rooted in the desire of the Calchaqui Indians to keep the gods of nature happy.

Flavors:

Ripe, dark fruit flavors of cherry and raspberry mixed with licorice and spice. Round silky tannins and a long, persistent finish.

Appellation:

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.

Food Pairing:

Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.

Vino Tinto (Red Wine)

Amalaya

Amalaya (ah·ma·ly·a)

Produced primarily from the fruit of Argentina's signature grape, Malbec, with smaller percentages of Cabernet Sauvignon, Syrah and Tannat. The name Amalaya, or "hope for a miracle," is rooted in the desire of the Calchaqui Indians to keep the gods of nature happy.

Flavors:

Ripe, dark fruit flavors of cherry and raspberry mixed with licorice and spice. Round silky tannins and a long, persistent finish.

Appellation:

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.

Food Pairing:

Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.

Amalaya

Amalaya (ah·ma·ly·a)

Produced primarily from the fruit of Argentina's signature grape, Malbec, with smaller percentages of Cabernet Sauvignon, Syrah and Tannat. The name Amalaya, or "hope for a miracle," is rooted in the desire of the Calchaqui Indians to keep the gods of nature happy.

Flavors:

Ripe, dark fruit flavors of cherry and raspberry mixed with licorice and spice. Round silky tannins and a long, persistent finish.

Appellation:

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.

Food Pairing:

Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.

Vino Tinto (Red Wine)

Amalaya

Amalaya (ah·ma·ly·a)

Produced primarily from the fruit of Argentina's signature grape, Malbec, with smaller percentages of Cabernet Sauvignon, Syrah and Tannat. The name Amalaya, or "hope for a miracle," is rooted in the desire of the Calchaqui Indians to keep the gods of nature happy.

Flavors:

Ripe, dark fruit flavors of cherry and raspberry mixed with licorice and spice. Round silky tannins and a long, persistent finish.

Appellation:

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.

Food Pairing:

Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.