

AMALAYA

MALBEC BLEND
Valle Calchaqui, Salta Argentina



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<p>Amalaya</p> <p>Vino Tinto (Red Wine)</p>	<p>Amalaya (ah·ma·ly·a)</p> <p>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.</p> <p>Flavors: Ripe, dark fruit flavors of cherry and raspberry mixed with licorice and spice, round silky tannins and a long, persistent finish.</p> <p>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.</p> <p>Food Pairing: Enjoy with red meat, salmon, pasta with red sauces and a variety of cheeses.</p> <p>IMPORTED BY THE HESS COLLECTION HESSCOLLECTION.COM</p>
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