

Calchaquí Valley Torrontés/Riesling 2017

Calchaquí Valley, Salta, Argentina



Grape Varieties **85% Torrontés**
15% Riesling

Winemaker **Francisco Puga**

Closure **Screwcap**

ABV **12.5%**

Wine pH **3.3**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,
Vegan**

PRODUCER

Amalaya translates as 'hope for a miracle' in the indigenous language of the now extinct tribe, the Calchaquí. The winery is situated in Cafayate, Calchaquí Valley in Salta in the far north of Argentina at nearly 1,828 metres above sea level. It is a part of the Hess Family Estates and is run with the same dedication to quality, sustainability and social responsibility as the other Hess Estates. All of the Amalaya wines are fruit driven in style, with a finesse that unites them. These wines offer incredible value for their quality and truly reflect their 'sense of place'.

VINEYARDS

The Torrontés and Riesling grapes were grown on the Finca San Isidoro vineyards. These are located in the Cafayate Valley in the very heart of the Calchaquí Valley, distinguished for being the highest wine region in the world. The climate here is very dry, with just 150mm of rain in an average year and a huge thermal amplitude of around 20°C. The soils here are rocky, poor and sandy so the roots of the vines are forced to dig deep to find the vital nutrients and water they need, which in turn results in a huge concentration of flavour within the fruit.

VINTAGE

Overall, the Calchaquí Valley enjoyed optimal conditions in 2017, with perfect balance between quality and quantity. The weather during the growing season was excellent, with no spring frost, allowing good fruit set and resulting in healthy grapes.

VINIFICATION

The grapes went through a double selection process, firstly in the vineyard and then again on the sorting table at the winery. The grapes underwent cold maceration for four days, followed by a slow fermentation using selected yeasts, at low temperatures to retain the varietal fruit character. 80% of the wine was aged in stainless steel tanks with 20% aged in French oak for 10 months.

TASTING NOTES

Intense gold in colour, this wine has pronounced aromas of grapefruit and lemon peel. Delicate and silky on the palate with great freshness and crisp acidity on the distinctly mineral finish.