

`Gran Corte` Calchaquí Valley 2016

Calchaquí Valley, Salta, Argentina



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 estate's vineyards 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 temperature difference 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. The average age of the vines is 35 years old. They are trained using both pergola and vertical shoot positioning and planted at a density of 2,700 plants per hectare and 3,800 plants per hectare respectively.

VINTAGE

2016 was a challenging vintage in Argentina with the lowest production in 20 years, around 40% below the previous year. Quality however was very good due to a dry and healthy vintage which allowed grapes to reach optimum maturity. Hydric stress was not a problem, thanks to the lower yields caused by spring frost. The vines survived and produced balanced and ripe Malbec grapes.

VINIFICATION

The grapes were crushed after both a cluster and berry selection at the winery and then cooled to 8°C, with maceration at 10°C for three days. Alcoholic fermentation took place at temperatures of around 24°C for approximately 21 days. Malolactic fermentation and ageing took place in both American and French oak barrels of which 20% was new and 80% second use. The wine was aged for a total of 12 months in barrel before bottling.

TASTING NOTES

This wine is deep purple in colour, with aromas of red and black fruit with spicy notes, typical of the region. A concentrated, complex and elegant wine full of fruit with rounded, supple tannins, with good length.

Grape Varieties	85% Malbec 10% Cabernet Franc 5% Tannat
Winemaker	Francisco Puga
Closure	Agglomerated Cork
ABV	14.5%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan