

`Gran Corte` Calchaquí Valley 2017

Calchaquí Valley, Salta, Argentina



Grape Varieties **85% Malbec**
9% Cabernet Franc
6% Tannat

Winemaker	Jorge Noguera
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	3.25g/L
Acidity	5.7g/L
Wine pH	3.68
Notes	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 estate's vineyards are located in Cafayate in the very heart of the Calchaquí Valley, distinguished for being the highest wine region in the world. The climate is very dry, with just 150 millimetres of rain in an average year and huge temperature fluctuations 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 results in fruit with hugely concentrated flavour.

VINTAGE

Overall, the Calchaquí Valley enjoyed optimal conditions in 2017, with a perfect balance between quality and quantity. The weather during the growing season was excellent with almost 100 millimetres of rainfall and good sunshine hours. The lack of spring frost ensuring a good fruit set that resulted in healthy grapes and a strong yield.

VINIFICATION

The grapes were crushed after careful selection at the winery and then cooled to 8°C with a maceration period at 10°C for three days. Alcoholic fermentation took place at temperatures of around 24°C in small concrete tanks. 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 ruby red in colour, with aromas of red and black fruit with spicy, vanilla notes imparted from the oak. This is a concentrated fruit forward wine with rounded, supple tannins and a long finish.

AWARDS

Sommelier Wine Awards 2019, Food Match Trophy (Steak)