

Amalaya,  
**Calchaquí Valley Malbec 2024**  
Calchaquí Valley, Salta, Argentina



Grape Varieties	<b>85% Malbec</b> <b>10% Tannat</b> <b>5% Petit Verdot</b>
Winemaker	<b>Jorge Noguera</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.85g/L</b>
Wine pH	<b>3.65</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

**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 one of the highest wine regions in the world at 1700 metres above sea level. The climate is very dry, with just 150 millimetres of rain in an average year and huge diurnal 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**

The 2024 vintage began with a mild winter, provoking early bud break which avoided the risk of frost. The spring was very warm and experienced periods of Zonda winds, a warm dry wind, which caused some coulure during fruit set, yet ultimately accelerated the ripening process. Annual rainfall totalled 235mm, slightly above the historical average, with the majority falling during spring, benefiting the vines without causing damage from excessive moisture. The higher temperatures throughout spring and summer advanced harvest by 10 to 15 days. The fruit produced was well-balanced and of excellent quality.

**VINIFICATION**

Once at the winery, the grapes underwent a four day cold maceration. Fermentation took place at a controlled temperature of 24°C with two pump overs per day. This was then followed by maceration on the skins for 20-25 days, to extract good levels of colour and tannins. Malolactic conversion then took place in stainless steel tanks to give the wine greater balance. It was then racked to both stainless steel tanks (75%) and used barrels (25%) to undergo an eight month ageing period prior to blending and bottling.

**TASTING NOTES**

This wine is a brilliant ruby colour with purple edges. The nose boasts aromas of ripe strawberry and raspberry, with floral notes and subtle hints of pepper and spice. Flavours of red fruit, spice and vanilla fill the mouth, and the well-integrated tannins are balanced beautifully by an elegant freshness.