

AMAYAN MALBEC, BELHARA

Vintage

2024



From the estate's Tupungato vineyard in the Valle de Uco, where winters are harsh, while summers are warm with cool nights. Soils are composed of white calcareous stone and gravels.

TASTING NOTE

Amayan Malbec has a purple colour with purple reflections. The altitude of this vineyard and the selection of the oldest vines provide an incredible balance and elegance in this wine. On the nose it presents a floral note complemented by red fruits, such as ripe cherries and raspberry. It has a silky structure of tannins and a fine texture. In the mouth, flavours of blueberry and blackberry stand out, followed by notes of roasted coffee and cinnamon with a long and fresh finish.

VINIFICATION DETAILS

Grapes are harvested manually in small boxes, held in selected blocks. The alcoholic fermentation and the maceration with the skins takes place for between 20 and 30 days in small tanks with pumping overs. Procedures follow to extract the most from the grapes to achieve round tannins and maximum expression of the fruit. The wine is transferred to French wooden barrels and aged for 10 months.

TECHNICAL ANALYSIS

Alcohol

13.0

ATTRIBUTES

 Origin Argentina	 Variety Malbec	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Stephen Huse	 Fining Agent Bentonite	 Closure Screw top	 Region Mendoza	 Vegan Yes