

## AMAYAN MALBEC, BELHARA

Vintage

2019



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

The Amayan Malbec 2019 presents an opaque inky purple core with reflections of carbon. The altitude of this single vineyard from Gualtallary and older vines selection provide an incredible balance and finesse to this wine. The nose is smoky and saturated with black fruit, cassis and dark cherries are prominent. A lush and silky tannin structure is complemented by a creamy texture. On the palate, opulent flavours of blueberry and blackberry are followed by notes of roasted coffee and cinnamon on this long finish.

### VINTAGE CONDITIONS

Belhara Estate grapes were harvested in selected blocks between the 2nd and 12th of April. The harvest was conducted manually in small bins.

### VINIFICATION DETAILS

The alcoholic fermentation and extended maceration on skins was carried for 30 days in small tanks with manual punchdown and pumpovers for better extraction and a lush and broad mouthfeel. The wine was then aged with French oak (Mercurey Tonnellerie) for 12 months with gentle racking.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.0
pH	Acidity
3.60	4.9

### 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