

AMAYAN MALBEC, BELHARA

Vintage

2018



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

Element of cassis, black cherry and spicy cinnamon best describes this opulent nose. The palate is composed of black fruit and a supple tannin structure, great minerality with an elegant precise finish and well integrated notes of oak, with hints of dark chocolate and vanilla. 95% Malbec, 5% Cabernet Sauvignon.

VINIFICATION DETAILS

Grapes were hand harvested in selected blocks between 3rd and 10th April. Alcoholic fermentation and extended maceration on skins took place for 20-28 days in small tanks with manual punch downs, daily pump overs as well as délestage. The wine was then aged in French oak barrels (Mercurey Tonnellerie, Sylvain and Tarransaud) for 10 months with gentle racking, before it was bottled unfiltered.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

0.5

pH

Acidity

3.45

5.0

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES



Origin

Argentina



Variety

Malbec



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Stephen Huse



Fining Agent



Closure

Screw top



Region

Mendoza



Vegan

Yes