

AMAYAN MALBEC, BELHARA

Vintage

2017



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 2017 has a floral and spicy nose, flavours of black fruit and a supple tannin structure, great minerality and freshness with an elegant, precise finish and subtle oak.

VINIFICATION DETAILS

Grapes were hand harvested in selected blocks between 2nd and 8th April. Alcoholic fermentation and extended maceration on skins took place for 30 days in both small tanks and open-top barrels with manual punch downs for better extraction and a lush and broad mouthfeel. The wine was then aged in French oak barrels (Mercurey Tonnellerie) for 12-14 months with gentle racking, before it was bottled unfiltered.

TECHNICAL ANALYSIS

Alcohol

13.5

ATTRIBUTES



Origin

Argentina



Variety

Malbec



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Stephen Huse



Fining Agent



Closure

Cork



Region

Mendoza



Vegan

Yes