



AMALAYA

ESPERANZA POR UN MILAGRO



Amalaya Gran Corte

Country:	Argentina	Region:	Salta
Type:	Red	Varietal:	Blend - Malbec, Cabernet Franc, Tannat
Format:	6 x 750ml		

BC	AB	SK	MB
+609313	+609313		+609313
Speculative	Open		PWS

TASTING NOTES

Colour:	Intensely purple, rich and dark in colour with ruby edges.
Aroma:	Profound aromas of blackberry, black currants and blueberries are layered with recognizable spice and a touch of mint.
Taste:	The structure is made up of fruity and intense tannins with a middle mouth full of fruit explosion that comes from Malbec. At the end some fruit preserve, chocolate and liquorish notes appear.
Food:	Ideal with grilled beef, lamb or flavourful rice dishes.

AWARDS & ACCOLADES

2021 ~ 92 Points. "Peppercorn, anise spices, graphite and hot stones to the fresh blackberries and blueberries. A hint of violet, too. Full-bodied and juicy on the palate with fresh flavors of blue and purple fruits coated by firm, fine-grained tannins. Will soften more in one or two years. 85% malbec, 9% cabernet franc and 6% tannat. Drink from 2024." - James Suckling, Mar/2023

2021 ~ 92 Points. "Fragrant, showing herbal aromas, rich blackberries and oak spices on the nose. Opulent and juicy with rounded tannins. Mineral finish." - Decanter World Wine Awards 2023

2021 ~ 92 Points. "Made in substantial volumes and all the more impressive for that, Gran Corte marries Malbec with 9% Cabernet Franc and 6% Tannat. Matured in French and a little American wood, it's sappy, lively and perfumed, with good texture, blackberry, violet and patisserie spice flavours and supple, palate-caressing tannins. 2023-29." - Tim Atkin MW, Argentina 2023 Special Report

2021 ~ 90 Points. "The 2021 Amalaya Gran Corte is a blend of 85% Malbec, 9% Cabernet Franc and 6% Tannat from the Calchaquí Valley and was aged for 12 months in used American and French barrels. Dark purple in hue. The nose presents notes of vanilla and mocha initially followed by hints of syrup, red fruit jam and spicy chutney. Broad with fairly insistent tannins, the alcoholic energy is well-compensated for by the acidity." - Antonio Galloni's Vinous, Sep/2022

OTHER INFO

Amalaya is an exquisite representation of the unique weather and soil conditions in Argentina's Northern Calchaqui Valley that also honors the heritage of the native Calchaqui Indians. The Calchaqui Valley sits in the northwestern region of Argentina in the eastern foothills of the Andes mountain range at an altitude between 5,250 and 5,580 feet above sea level. The high altitude provides a unique growing climate for the sustainably-farmed vineyard, providing intense sun in the day and cool nights that help better retain the acidity and concentrated fruit characteristics of the grapes. Gran Corte is fermented in new barrels and aged for 12 months in French Oak.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com