



AMALAYA WHITE BLEND | 2014

BLEND	85% Torrontés / 15% Riesling
ALCOHOL	13.5%
HARVEST	February - March 2014
BOTTLED	July 2014 (Southern Hemisphere)
pH	3.3
TOTAL ACID	6.8 g/L
VINEYARD	Finca San Isidro

A blend of Torrontés and Riesling, Amalaya Blanco is an exquisite representation of the unique weather and soil conditions in Argentina's Northern Calchaquí Valley that also honors the heritage of the native Calchaquí people.

The Calchaquí 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 retain the acidity and concentrated fruit characteristics of the grapes.

WINEMAKING

Grapes were hand harvested in 30 pound boxes, delivered to the winery, hand sorted and immediately crushed. The crushed grapes are then passed through a must chiller before going to press. After pressing, the juice is chilled to 40 degrees Fahrenheit and cold settled for 24 to 48 hours. After settling, the juice is racked off of the settlings and inoculated with yeast for fermentation. The fermentation usually takes between 14 and 20 days. After fermentation the wine is immediately racked and chilled again to prevent malolactic fermentation. The wine is then aged in stainless steel for 90 to 120 days and then bottled to retain fruitiness and freshness.

WINEMAKER COMMENTS

"This unique wine has really become a crowd favorite for its crisp, refreshing aromas and flavors when served chilled. Its golden color sets up citrus notes of grapefruit and lemon zest on the nose, with abundant flavors of grapefruit, ripe apple and melon, braced with vibrant acidity and distinctive mineral notes that do particularly well when paired with spring and summer dishes such as fresh fish, prawns and other shellfish and ripe, juicy fruit salads. Don't be fooled though, this isn't just a wine for a hot summer day, it's meant to be enjoyed year round...and I think you will find it makes a perfect 'house white', a wine to depend on for everyday."

Francisco "Paco" Puga, Winemaker

Randle Johnson, Director of Winemaking