

AMALAYA

CABERNET SAUVIGNON



Amalaya is located in the high plains of the **Calchaquí Valley** in Salta, Argentina, at an incredible **5,900 feet above sea level**. The extreme altitude, the proximity to the sun, the pure air, and surrounding desert of poor, rocky, and sandy soils with annual rainfall of no more than 240mm create an ideal setting for this oasis.

Amalaya Cabernet Sauvignon is made with grapes from Calchaquí Valley, grown on mineral and stony soils. The 30% of the wine has contact with French oak, with contributions from Cabernet Franc and Malbec.

Vintage 2025

Varietal Composition Cabernet Sauvignon 85% | Cabernet Franc 10% | Malbec 5%

Harvest March 2025

Bottling Date February 2026

Alc. 14%

Total Acidity 5,6 g/l

pH 3,65

Residual Sugar 3,6 g/l

Vineyards Location Finca San Isidro and Calchaquí Valley

Ageing 30% of the wine is in contact with French oak for 8 months. 70% is kept in concrete vats and stainless-steel tanks.

Winemakers Alejandro Pepa & Jorge Noguera

TASTING NOTES

Deep red color with violet highlights, bright and of good intensity. Intense and expressive aromatic profile. Predominant notes of ripe black fruit — cassis, blackberry, and plum — accompanied by a delicate spicy character. Smooth and enveloping on the palate. Well-balanced, with soft yet present tannins that support the classic structure of Cabernet Sauvignon. Long, persistent finish with spicy notes.



amalaya.com



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CAFAYATE, SALTA
5,900 FT