Amauta Absoluto Malbec, Valle de Cafayate 2024

ABP0012024

El Porvenir de Cafayate

— Salta, Argentina

From some of the highest Vineyards in the world, comes this UV drenched, gloriously drinkable Malbec

Production

Grapes are grown in the Finca Río Seco vineyards located 1,700 mts above sea level in Cafayate, Salta meaning that the intense sunlight of the day is followed by bracingly cold nights. The end result is a wine beautifully balanced between flavour inducing sugars and precise acidity. Surrounded by ancient and magnificent cacti, the 18 year old vines produce approx. 8 tons per hectare. Grapes are hand harvested into 20kg containers during the first and second week of March. Cold pre-fermentative maceration for 4 days at 5 ºC. Alcoholic fermentation for 14 days at a controlled temperature between 26 ºC and 28 ºC. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

Tasting note

Attractive and intense ruby red colour with a contemporary perfumed nose of violet and fresh red berry fruits - strawberry, raspberry and cherry. There are gentle spice and fresh herb notes with a real purity of fruit on the palate topped off by soft tannins and a juicy finish.

Food Match

Malbec was simply made for steak!

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Malbec 100%

Suitable for:
Vegan

Bottle Barcode:
7798097231065