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Amancaya

MENDOZA

Amancaya, like its older brother, presents a harmonious balance between the Argentine and Bordeaux styles. The wine is more fruity due to the higher percentage of Malbec and shorter ageing. The word AMANCAYA is the native Indian name of a flower found at high altitudes in the Andes in the Mendoza area.



GRAPE VARIETIES

60% to 70% Malbec, 30% to 40% Cabernet Sauvignon

LENGTH OF AGEING IN OAK BARRELS

12 months in oak barrels (20% new)

AVERAGE ANNUAL PRODUCTION

25,000 to 30,000 cases

TASTING ADVICE +

Decanting: About 1 hour

Tasting temperature: 16 -18°C

Vintages

2012

65% Malbec – 35% Cabernet Sauvignon

Average temperatures at the beginning of the growth cycle in September and October 2011 were 20°C, and with a little rain provided optimal conditions for the bud break and setting of the fruit. The unusual rainfall in December slightly delayed the start of the ripening period. By January 2012, temperatures had increased and there was a sharp contrast between the heat during the day and the historically cool nights. We recorded temperature differences between night and day of up to 15°C. These

conditions enabled us to obtain fruit with an excellent aromatic range, and a high sugar content combined with the right degree of acidity.

The end of the growth cycle saw the high temperatures persisting during the day and no rain. We were therefore able to obtain beautiful, fully ripened grapes, with superb concentration and intense colours.

TASTING NOTES (AT BOTTLING)

Deep crimson colour.

The nose presents aromas of red and black fruit, with red currants and plums, and a little bit of mint and cedar. The bouquet fills out with notes of vanilla, spices and mocha from the French oak.

On the palate, the texture is pleasant and well balanced. The tannins are refined and gentle. There is a pleasant sensation of softness in the mouth.

This is a deep, flavourful wine which can be drunk now but which will reveal more of its