

AMARU

HIGH VINEYARDS

Torrontés Rose

ORIGIN:

Calchaquí Valley, Argentina

STORYLINE:

Amaru is one of the gods of the indian culture who inhabited the Chalchaqui Valleys. This supreme creature represented by a “flying snake” symbolizes water, which brought fertility to the Calchaqui soils and connected humans to their gods.

TERROIR:

The Calchaqui Valley is a sub-region located in the Northwest of Argentina. At 1800 meters | 6000 feet this terroir displays unique characteristics. Sandy alluvial soils, wide thermal amplitude, low humidity and drip irrigation from the Andes allows our wines to be highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

95% Torrontes ; 5% Malbec

WINEMAKING:

- Manual harvest in 18Kg plastic bins
- The grapes are transported to the winery to immediately begin the process of careful stripping , cooling, short cold maceration in the press , cleaning juices and start fermentation using selected yeasts at low temperatures (16°C)
- Before starting alcoholic fermentation selected Malbec grapes are added.
- Both grapes perform alcoholic fermentation together and in this way obtain a delicate rose color.

FOOD PAIRING:

Ideal to serve with seafood, salads or dishes slightly spicy. It could also be served during cocktail hours.

TASTING NOTES



Light pink with brilliant edges and slight salmon notes. The color is obtained by the contact of the Malbec grape skin during fermentation..



Expressive with the identity of the typical floral and perfume notes of Torrontes together with a hint of fruitness such as strawberry outstand.



Very refreshing with a lot of fruit extraction. Easy drinking, with an elegant acidity very well integrated in the wine.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
12,5% alc/vol	8,67 grs./lt	7,39 grs./lt	2,90



VALLES CALCHAQUIES



EL ESTECO