



In the year 2010 it was officially released the first edition of this great wine. Made from grapes carefully crafted and manually selected, AMALIA was aged for 12 months in new oak barrels, 50% French and 50% American, to achieve its structured and fruity texture, deep colour and acidity accompanied by a pulsating complexity and elegance that only great Cachapoal Andes wines can deliver.

TRIBUTE TO DOÑA MARÍA AMALIA CABRAL LOBO DE VASCONCELLOS VAN ZELLER GUEDES. FOR HER DEDICATION AND UNCONDITIONAL LOVE OF FAMILY AND AFFECTIONS. FOR THE SIMPLICITY OF THE GREATS. ALL WOMEN WHOSE WORK ENHANCES THE ESSENTIAL VALUES OF LIFE.

AMALIA 2012

Vintage 2012
Grape Composition 100 % Syrah
Appellation D.O. Cachapoal Andes - Chile

WINEMAKING HIGHLIGHTS

Maceration Stainless steel tanks
Fermentation time 10 days followed by 2 weeks maceration.
Temperature 28-30 °C | 82-86 °F
Malolactic fermentation Yes
Ageing Process 12 months in oak (50% French - 50% American).
Yield 30 h/l

LABORATORY ANALYSIS

Alcohol 15 % vol.
Total Acidity 3.15 g/l. (H2SO4)
Residual Sugar 3.22 g/l.
Ph 3.80

TASTING NOTES

Color Intense dark purple.
Nose Clean and pronounced nose to blackberry, violet, licorice, tobacco and dates.
Palate At palate licorice, blackberry and spice notes. Silky tannins with long and persistent finish.

SERVING AND FOOD PAIRING

Perfect with game, lamb and roast meat. Serve between 15-18 °C | 59-64 °F.

CELLAR KEEPING

Up to 15years in a fresh, ventilated and dry place. T° not less than 10°C | 50 °F, not more than 18°C | 64 °F. **MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.**

