



Pioneers of the extreme coast of Chile, the Garces Silva family put the Leyda Valley on the map by planting its first vines next to the Pacific Ocean and making expressive sustainable wines.



SUSTAINABILITY

- Amayna wines are 100% Certified Sustainable by the Wines of Chile Sustainability code.
- The code certifies wineries working sustainably in four different areas: vineyards (environmental), winemaking (process), employees (social) and tourism (community).
- Amayna is made in a 100% gravity fed winery and is on track to becoming certified organic by 2022.
- With its ideal climate and commitment to preserving natural resources, Chile is a global leader for sustainable viticulture and winemaking.



THIRST FOR CHILE

- Chile is one of the most diverse landscapes on the planet. With bold natural wonders, Chile is a bucketlist destination for adventure travelers & food lovers alike.
- With over 1,000 miles of vineyard landscape the diverse terroir of Chilean wine offers a robust set of wines of different styles & varietals at affordable price points.

ABOUT AMAYNA

- Amayna was created by the Garces Silva family and loosely translates to “the calm after the storm” in Spanish.
- The vineyard blocks overlook the Pacific Ocean.
- The winery’s architecture is inspired by its environment and the surrounding rolling hills determine the different levels of the winery.
- Amayna wines are hand harvested from separate distinct blocks based on soil type.
- The large diversity of soils in Leyda includes decomposed granite, alluvial stones, calcium carbonate and clay.

Amayna



93
PTS
Tim Atkin
2021 vintage



94
PTS
Tim Atkin
2019 vintage

VARIETAL: 100% Sauvignon Blanc

WINEMAKING

No malolactic fermentation. Aged in stainless steel.

TASTING NOTES

Bright & vibrant aromas of mango, pineapple & passion fruit.

SRP: \$25

VARIETAL: 100% Pinot Noir

WINEMAKING

Aged 12 months in French oak with 15% in 1st use, 45% in 2nd use and 40% in 3rd use barrels.

TASTING NOTES

Elegant & aromatic with hints of violet, vanilla and spice from the well-integrated oak.

SRP: \$35