

# Amayna

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

CERTIFIED  
**sustainable**.CL  
Wines of Chile



All Amayna wines are **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).*

**Certified organic vineyards since 2023.** All grapes carry organic certification and Amayna Sauvignon Blanc is certified by Eccocert.

**Regenerative Focus.** Amayna is actively working alongside the Efecto Manada / Savory Institute implementing regenerative management practices aimed at:

- **Increasing soil health and biodiversity**
- **Enhancing carbon capture within the vineyard**
- **Improving long-term ecosystem resilience**

This approach allows the winery to move from sustainable farming toward measurable environmental regeneration.



## NATIVE VEGETATION & BIODIVERSITY

Most of the winery's vineyard blocks integrate native vegetation corridors, strengthening ecological balance and promoting natural vineyard resilience.

## WATER MANAGEMENT & SOIL CONSERVATION

Garcés Silva has deepened its commitment to **soil development through the adoption of the Keyline system**, an approach adapted from permaculture farm design into viticulture. Using this approach allows them to:

- **Significantly reduce erosion**
- **Improve natural water distribution and retention**
- **Increase water harvesting capacity within the soil profile**

In a country facing increasing water scarcity, this strategy has allowed the winery to **delay irrigation cycles and optimize water efficiency**, reinforcing long-term sustainability.

*Amayna*

AMAYNA SAUVIGNON BLANC



**VARIETAL**

100% Sauvignon Blanc

**WINEMAKING**

Aged in stainless steel tanks.

**TASTING NOTES**

Notes of mango, pineapple and passion fruit complimented by a soft citric sensation with hints of floral.

*\*Made With Certified Organic Grapes  
\*Certified Organic by Eccocert*

AMAYNA PINOT NOIR



**VARIETAL**

100% Pinot Noir

**WINEMAKING**

Aged 12 months in French oak.

**TASTING NOTES**

Ruby-red with a touch of violet and great aromatic complexity. Notes of ripe fruits, vanilla and spice.

*\*Made With Certified Organic Grapes*