

# AMAYNA SAUVIGNON BLANC

20  
24



CATEGORY: Crisp Whites & Rosé



*Made from the Garcés Silva's family estate, the first vines to be planted in the Leyda Valley and farmed with a regenerative organic principals. Ocean breezes bring a savory saline balance to the wine's intense fruit character.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Sauvignon Blanc

**REGION:** Leyda

**AVG. ELEVATION:** 750

**AVG. AGE OF VINES:** 26

**ALCOHOL:** 14

**SIZE:** 12/750ml

**UPC:** 835603002386

**AGING:** Fermented in stainless steel tanks.

**HARVEST DETAILS:** Handpicked selection in the vineyard, after the grapes are cooled down in a cool room to 6°C. The next day begins the process of selection and crushing of the grapes, by gravity flow on top of the press or tanks, where the grapes do a cool maceration, before pressing.

**SUSTAINABILITY:** All Amayna wines are certified sustainable and vegan.

## TASTING NOTES AND PAIRINGS

- On the nose, it shows intensity with the expression of tropical fruits, soft citrus, as well as a spicy and floral note.
- It shows a balanced acidity, viscosity and long complex finish.
- Try With: goat cheese, shellfish, or oysters.



## WINERY OVERVIEW

Matias Garcés Silva launched Amayna with his family's support with their first vintage in 2003. However, the project had its origins in the late 90's when the Garcés Silva family recognized the incredible, overlooked potential of Chile's San Antonio coast for premium viticulture. After building a pipeline from the Maipo river to this region to bring water for vine irrigation, the Leyda Valley officially entered the world of fine Chilean wine.

The word "amayna" in Chile loosely translates to "the calm after the storm" - that ominous yet peaceful feeling that you only experience around the ocean. Their gravity-fed winery and vineyards sit with an unobstructed view just 7 miles from the Pacific Ocean.

