

Amayna

SAUVIGNON BLANC 2010



TASTING NOTES

BRIGHT IN COLOR WITH GENTLE NOTES OF GREEN.

IN NOSE, TROPICAL FRUITS SUCH AS MANGO AND GUAVA, COMPLIMENTED BY A SOFT CITRIC SENSATION AS WELL AS SPICY AND FLORAL NOTES, REMINISCENT OF GINGER AND JASMINE.

BALANCED ACIDITY AND VISCOSITY, LONG PALATE AND A SAVORY FINISH PROVIDES FOR A COMPLEX YET HARMONIC TASTE. IDEAL FOR PAIRING WITH FISH AND SEAFOOD DISHES.

NAME OF THE WINE	: AMAYNA SAUVIGNON BLANC
VINTAGE	: 2010
VARIETIES	: 100% SAUVIGNON BLANC
TOTAL CASES MADE	: 6,200

VINEYARD DESCRIPTION:

APPELLATION	: LEYDA - SAN ANTONIO
DISTANCE FROM THE PACIFIC OCEAN	: 8.6 MILES
PRODUCTION	: 7 TON/HA
DENSITY OF PLANTATION	: 5,000 PLANTS/HA

WINEMAKING CHARACTERISTICS :

HARVEST	: 15 TH APRIL 2010, GRAPE SELECTION IN THE VINEYARD AND AT THE WINERY. HAND - PICKED
FERMENTATION	: 10 DAYS IN STAINLESS STEEL TANK, FERMENTATION T° : 17°C - 19°C, CONTACT WITH THE LEES 2 MONTH

CHEMICAL ANALYSIS

pH	: 3.41
TOTAL ACIDITY	: 5.82 g/L (H ₂ T)
ALCOHOL	: 14.5%

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LEYDA VALLEY - SAN ANTONIO, CHILE