



DISCOVER THE MISTERY OF THE PACIFIC...



SAUVIGNON BLANC 2004 BARREL FERMENTED

COLOUR Crystalline straw-yellow.

NOSE Deep, ripe, and elegant with floral notes recalling acacia and exotic fruits.

PALATE Tremendous volume and structure sustained by a delicate balance between acidity and alcohol. Oak barrels deliver vanilla notes that meld with the fruit, lending complexity and harmony that lead to a long, elegant finish.

pH : 3,23

Total Acidity : 4,08

Alcohol : 14,8% Vol.

Production ton/ha : 6,5

Total cases : 450

Ageing Potential : 6 years

Selected hectares : 1,2



VIÑA GARCES SILVA

Premium Wine from the Chilean Pacific Coast

WWW.AMAYNA.CL