

Amayna

SAUVIGNON BLANC
BARREL FERMENTED 2006



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TASTING NOTES

NAME OF THE WINE	: AMAYNA SAUVIGNON BLANC BARREL FERMENTED
VINTAGE	: 2006
VARIETIES	: 100% SAUVIGNON BLANC
TOTAL CASES MADE	: 1010

VINEYARD DESCRIPTION:

APPELLATION	: LEYDA
DISTANCE FROM THE PACIFIC OCEAN	: 14 KM.
PRODUCTION	: 5 TON/HA
DENSITY OF PLANTATION	: 5000 PLANTS/HA

WINEMAKING CHARACTERISTICS :

HARVEST	: 15 TH MARCH , GRAPE SELECTION IN THE VINEYARD AND AT THE WINERY. HAND -PICKED
FERMENTATION	: 15 DAYS IN NEW OAK FRENCH BARRELS 228L FERMENTATION T° : 19°C - 20°C
BARREL AGING	: 12 MONTHS

CHEMICAL ANALYSIS

pH	: 3.3
TOTAL ACIDITY	: 5.63 G/L (H ₂ T)
ALCOHOL	: 14.5%

LEYDA VALLEY, CHILE