

*Amayna* SAUVIGNON BLANC  
BARREL FERMENTED 2007



## TASTING NOTES

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AS IF TOSSED BY A STORM AT SEA, RIPE TROPICAL FRUIT AND GRAPEFRUIT BLEND WITH MINERAL NOTES AND LUSCIOUS VANILLA FROM ITS ELEGANT OAK TREATMENT, FOR A WINE WITH GREAT AROMATIC COMPLEXITY.

IDEAL WITH ALL TYPES OF SHELLFISH AND FATTY FISH.

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NAME OF THE WINE	: AMAYNA SAUVIGNON BLANC BARREL FERMENTED
VINTAGE	: 2007
VARIETIES	: 100% SAUVIGNON BLANC
TOTAL CASES MADE	: 1,600
APPELLATION	: LEYDA - SAN ANTONIO
DISTANCE TO PACIFIC OCEAN	: 8.6 MILES
PRODUCTION	: 5 TON/HA
DENSITY OF PLANTATION	: 5,000 PLANTS/HA

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## HARVEST AND FERMENTATION

HARVEST	: 19 <sup>TH</sup> 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

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## CHEMICAL ANALYSIS

pH	: 3.25
TOTAL ACIDITY	: 5.87 g/L (H <sub>2</sub> T)
ALCOHOL	: 14.5%

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LEYDA VALLEY - SAN ANTONIO, CHILE

