

# Amayna

SYRAH 2009



## TASTING NOTES

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A VERY INTENSE AND LIVELY VIOLET COLOR.

IN NOSE, FLORAL AND SPICY FLAVORS BLEND PERFECTLY WITH SWEET NOTES OF VANILLA AND CASSIS.

A POWERFUL YET BALANCED MOUTH WITH SOFT AND CREAMY TANNINS AND A DELICATE NATURAL ACIDITY. THIS WINE HAS AN OUTSTANDING AGING POTENTIAL.

IDEAL TO PAIR WITH RED MEAT, CHEESE AND SPICIER DISHES.

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NAME OF THE WINE	: AMAYNA SYRAH
VINTAGE	: 2009
VARIETY	: 100% SYRAH
TOTAL PRODUCTION (9L CASES)	: 600
APPELLATION	: LEYDA - SAN ANTONIO
DISTANCE TO PACIFIC OCEAN	: 14 KM.
PRODUCTION	: 5 TON/HA
PLANTATION DENSITY	: 4,166 PLANTS/HA

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## HARVEST AND FERMENTATION

HARVEST	: MAY 14 <sup>TH</sup> , 2009, FRUIT SELECTION IN VINEYARDS AND IN THE WINERY. MANUAL HARVEST ON 10 KG CONTAINERS.
COLD MACERATION	: AT 7° C FOR 20 DAYS.
FERMENTATION	: STAINLESS STEEL WITH MECHANIC PIAGE.
BARREL AGING	: 16 MONTHS IN FRENCH OAK, WITH 70% OF THE WINE IN NEW BARRELS AND THE REST IN SECOND USE.

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## CHEMICAL ANALYSIS

pH	: 3.57
TOTAL ACIDITY	: 5.77 G/L (H <sub>2</sub> T)
ALCOHOL	: 14.0%

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LEYDA VALLEY - SAN ANTONIO, CHILE