

AMAYNA PINOT NOIR

 **CATEGORY:** Unexpected Reds

A rich Pinot with coastal influences that has world-class elegance and quality.

WINEMAKING DETAILS

VARIETAL: 100% Pinot Noir

ALCOHOL: 14.5

REGION: Leyda

UPC: 835603002416

AVG. ELEVATION: 820

AVG. AGE OF VINES: 22

AGING: The wine is aged 12 months in French oak, with 15% in 1st use, 45% in 2nd use, and 40% in 3rd use barrels.

HARVEST DETAILS: Amayna Pinot Noir blocks are planted to Dijon clones with a focus on 115 and 777. After harvest the wine goes into a 14-day cold soak and the cap is manually punched down 3 times per day.

SUSTAINABILITY: All Amayna wines are certified sustainable and vegan.

TASTING NOTES AND PAIRINGS

- A touch of violet and great aromatic complexity.
- Ripe fruits with elegant notes of vanilla and spice from the well-integrated oak.
- Try With: lamb or game birds.



WINERY OVERVIEW

Matias Garcés Silva launched Amayna with his family's support with their first vintage in 2003. However, the project had its origins in the late 90's when the Garcés Silva family recognized the incredible, overlooked potential of Chile's San Antonio coast for premium viticulture. After building a pipeline from the Maipo river to this region to bring water for vine irrigation, the Leyda Valley officially entered the world of fine Chilean wine.

The word "amayna" in Chile loosely translates to "the calm after the storm" - that ominous yet peaceful feeling that you only experience around the ocean. Their gravity-fed winery and vineyards sit with an unobstructed view just 7 miles from the Pacific Ocean.

