

20
24AMAYNA
Sauvignon Blanc CATEGORY: Crisp Whites & Rosés

Pack Size: 12/750ml
UPC: 835603002386

OVERVIEW

Ocean breezes bring a savory saline balance to the wine's intense fruit character.

VINTAGE

RAINFALL: 18.1 inches for the growing season (June-May)

BLOOM: November 26th

WEATHER: The 2024 vintage, which will be remembered for its high quality, was marked by a cold and rainy spring, resulting in a late start and a decrease of 30 to 50% in yields.

HARVEST: Mid March to early April 2024

GRAPES: Average Brix 23.3

SITE

Harvested from a blend of vineyards. The vineyards are situated on a top layer of fill with a significant clay component, transitioning to a subsoil of intrusive origin, consisting of highly weathered or degraded diorite mixed with some aluvial soils in a few spots.

ELEVATION: 650 ft.

SOILS: Intrusive rock derived with clay on top.

VINES: 5000 plants/ha

AVERAGE AGE OF VINES: 23 years

YIELDS: 7 tons per hectare

100% Sauvignon Blanc

San Antonio, Leyda Valley,
Chile

14% Alc. by Vol.



95 pts - Descorchados

93 pts - Tim Atkin

91 pts - James Suckling

CHILE



TASTING NOTES

Bright in color with gentle notes of green and light yellow. In the nose, it shows intensity with the expression of tropical fruits such as mango, pineapple and passion fruit. It is complimented by a soft citric sensation as well as spicy and floral notes, reminiscent of ginger and jasmine. In the mouth it shows a balanced acidity, viscosity and long complex finish.

PAIRING SUGGESTIONS

Ideal with goat cheese, shellfish, oysters, and mild fish.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Destemmed - Neumatic pressed without SO2 and Short Skin contact. 2 Months Lees Work.

AGING: Aged in stainless steel tanks.

PH: 3.17 | **TA:** 6.7

BOTTLING DATE: Spring 2024 (September to December 2024)