

20
23

AMAYNA Pinot Noir

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750ml
UPC: 835603002416

OVERVIEW

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

VINTAGE

RAINFALL: 13.4 inches for the growing season (June-May)

BLOOM: November 14th

WEATHER: "Classic vintage, cold a moist, delayed start, marked by a cold and wet end of summer followed by warmer -thanusual days by the end of March and April (end of the harvest).

HARVEST: First two weeks of March 2023

GRAPES: Average Brix 22.7

SITE

Harvested from three distinct sectors. The first sector are vineyards planted on the Cordón Huinca hill in 2012, with clonal selections such as 828, 667, and the GA02 massal selection from Gevrey-Chambertin, located on granodiorite rock, contributing structure to the wine. The second is plot 12A, planted in 2003 on an ancient seabed with soils of gravel, sand, calcium, and magnesium, which provide smoothness and a sanguine character. The third sector, replanted in 2011, features the GA04 massal selection from Vosne-Romanée, planted on diorite, offering intensity and fruit purity.

ELEVATION: 650 ft.

SOILS: Intrusive rock derived with clay on top.

VINES: 5000-7000 plants/ha

AVERAGE AGE OF VINES: 23 years

YIELDS: 5 tons per hectare

100% Pinot Noir

San Antonio, Leyda Valley, Chile

13.5% Alc. by Vol.



92 pts - James Suckling

92 pts - Vinous

CHILE



TASTING NOTES

The influence of the sea and soil combined with slow ripening make for a deep ruby-red wine with a touch of violet and great aromatic complexity. The nose evokes ripe fruits with elegant notes of vanilla and spice from the well-integrated oak.

PAIRING SUGGESTIONS

A delicious pairing to try with lamb or game birds.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Each wine is made using varying amounts of whole clusters, from fully destemmed whole berries to 20% whole clusters. Fermentation is done with native yeasts, and generally using very gentle extraction methods with short pump-overs and minimal punch-downs. The total maceration lasts around 14 days. After that, the wines are pressed and transferred to barrels for spontaneous malolactic fermentation.

AGING: Aged for 12 months in French oak, with 10% new. Oak vessels are classique 228 L Barrel, 400 L and big foudres.

PH: 3.52 | **TA:** 5.25 | **BOTTLING DATE:** December 2024