

20
25

AMAYNA Sauvignon Blanc

 **CATEGORY:** Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 835603002386

OVERVIEW

Made from the Garces Silva's family estate, the first vines to be planted in the Leyda Valley and farmed with a regenerative organic principals. Ocean breezes bring a savory saline balance to the wine's intense fruit character.

VINTAGE

BLOOM: November 29, 2024

WEATHER: The 2025 harvest was influenced by a cold and delayed spring in 2024, followed by a late summer that was slightly warmer than normal along the coast.

HARVEST: Mid March to early April 2025

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: 27 years

YIELDS: 7 tons per hectare

100% Sauvignon Blanc
San Antonio, Leyda Valley, Chile

14% Alc. by Vol.



93 pts - *Tim Atkin*

92 pts - *Vinous*

92 pts - *Wine Advocate*

91 pts - *Wine Spectator*

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: 3.2 | **TA:** 6.1

BOTTLING DATE: Spring 2025 (September to December 2025)