

20
22

AMAYNA Côte d'Mar

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750 ml
UPC: 835603004007

OVERVIEW

An estate-grown blend of Syrah, Grenache and cofermented Viognier that embodies the granite soil and marine climate of the Garces Silva land.

VINTAGE

RAINFALL: 5.98 Inches for the growing season. Very dry season.
BLOOM: November 15, 2021
WEATHER: A very standard harvest with a slightly warmer end to the season.
HARVEST: April 1 and April 20
GRAPES: Average Brix 23

SITE

Harvested from Syrah and Viognier vineyards planted in 2008 on a hillside with moderate to gentle slopes, north-facing, over a base of granodiorite and sandstone with high presence of rocks. The Grenache comes from a vineyard planted in 2012 at the top of the Cordón Huinca hill.
ELEVATION: 650 ft.
SOILS: Intrusive rock derived with clay on top.
VINES: 6250 plants/ha | Average age of vines: 14 years
YIELDS: 7 tons per hectare

**85% Syrah, 5% Viognier,
10% Grenache**
Leyda Valley, Chile
14% Alc. by Vol.



94 pts - James Suckling
94 pts - Tim Atkin
93 pts - Vinous
93 pts - Wine Advocate

CHILE



TASTING NOTES

Deep ruby in color with violet hues, a red blend that combines the intensity of Syrah, the freshness of Grenache, and the subtlety and perfume of Viognier. On the nose, ripe red and black fruits such as raspberries and blackberries stand out, alongside delicate floral notes, spices, and a subtle mineral touch. On the palate, it shows a balanced structure with fine tannins, vibrant acidity, and a persistent finish that highlights its elegance.

PAIRING SUGGESTIONS

Perfect for accompanying lamb, spiced dishes, or aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: In stainless steel tanks with extraction via short pump-overs to extract only what is necessary.
AGING: 16 to 20 months in French oak foudres and barrels.
PH: 3.51 | **TA:** 5.37
BOTTLING DATE: December 2023