



VINTAGE 2022

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

820 feet

AVG. AGE OF VINES 22 years

ALCOHOL 14.5%

UPC 835603002416

Amayna

PINOT NOIR 2022

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

WINERY BACKGROUND: 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.

All Amayna wines are certified sustainable through Wines of Chile Sustainability Code.

VINEYARD & WINEMAKING DETAILS: The 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. The wine is aged 12 months in French oak, with 15% in 1st use, 45% in 2nd use, and 40% in 3rd use barrels. All Amayna wines are certified sustainable through Vinos de Chile.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Ideal with lamb or game birds.



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