



**94 POINTS**

*Wine & Spirits, August 2019*

**91 POINTS**

*James Suckling, April 2019*

**VINTAGE** 2018

**VARIETAL COMPOSITION**

100% Sauvignon Blanc

**AVG. VINEYARD ELEVATION**

750 feet

**AVG. AGE OF VINES** 20 years

**ALCOHOL** 14.6%

**CASES IMPORTED** 4,200

**SUGGESTED RETAIL PRICE** \$25

**UPC** 835603002386

*Amayna*

## SAUVIGNON BLANC 2018

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

**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.

**VINEYARD & WINEMAKING DETAILS:** Handpicked selection in the vineyard, after the grapes are cooled down in a cool room to 6°C. The next day begins the process of selection and crushing of the grapes, by gravity flow on top of the press or tanks, where the grapes do a cool maceration, before pressing. The juice is then ready to ferment in stainless steel tanks.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** 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. Ideal with goat cheese, shellfish, oysters, and mild fish.

