

Amayna

CHARDONNAY 2009



TASTING NOTES

CLEAR YELLOW COLOR WITH SHY GOLDEN NOTES.

IN NOSE, TROPICAL FRUIT, BANANA AND ORANGE PEEL. THIS FOLLOWED BY VANILLA, CARAMEL AND MARZIPAN NOTES.

A CLEAN AND FRESH MOUTH, BALANCING THE ACIDITY AND SWEETNESS, AS WELL AS A SAVORY AND MINERAL FINISH. AN ELEGANT AND COMPLEX WHITE WINE.

IDEAL PAIRINGS ARE FATTY FISHES (SALMON, TUNA), SEAFOOD PREPARATIONS, CHEESE, WHITE MEATS AND SOME DESSERTS.

NAME OF THE WINE	: AMAYNA CHARDONNAY
VINTAGE	: 2009
VARIETAL	: 100% CHARDONNAY
TOTAL CASES MADE	: 2,900
APPELLATION	: LEYDA - SAN ANTONIO
DISTANCE TO PACIFIC OCEAN	: 8.6 MILES
PRODUCTION	: 7 TON/HA
DENSITY OF PLANTATION	: 5,000 PLANTS/HA

HARVEST AND FERMENTATION

HARVEST : FROM APRIL 14TH UNTIL MAY 5TH, 2009, FRUIT SELECTION IN VINEYARDS AND IN THE WINERY. MANUAL HARVEST ON 10 KILOS CONTAINERS.

FERMENTATION : STAINLESS STEEL AT TEMPERATURES OF APPROXIMATELY 17°C. TWO MONTH CONTACT WITH THE LEES AFTER FERMENTATION.

BARREL AGING : 12 MONTHS IN FRENCH OAK, WITH 20% OF THE WINE IN NEW BARRELS AND THE REST IN SECOND AND THIRD USE.

CHEMICAL ANALYSIS

pH	: 3.35
TOTAL ACIDITY	: 6.32 g/L (H ₂ T)
ALCOHOL	: 14.5%
RESIDUAL SUGAR	: 1.67 g/L

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