

Amayna

PINOT NOIR 2006



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TASTING NOTES

NAME OF THE WINE	: AMAYNA PINOT NOIR
VINTAGE	: 2006
VARIETIES	: 100% PINOT NOIR
TOTAL CASES MADE	: 3700

VINEYARD DESCRIPTION:

APPELLATION	: LEYDA
DISTANCE FROM THE PACIFIC OCEAN	: 14 KM.
PRODUCTION	: 5 TON/HA
DENSITY OF PLANTATION	: 5000 PLANTS/HA

WINEMAKING CHARACTERISTICS :

HARVEST	: 10 TH APRIL 2006, GRAPE SELECTION IN THE VINEYARD AND AT THE WINERY. HAND -PICKED
FERMENTATION	: 10 DAYS COOL MACERATION PRE-FERMENTATION 7°C, 15 DAYS FERMENTATION IN STAINLESS STEEL TANK, FERMENTATION T° : 28°C - 30°C
BARREL AGING	: 12 MONTHS IN 30% NEW OAK FRENCH BARREL 70 % ONE - TWO WINES BARRELS

CHEMICAL ANALYSIS

pH	: 3.66
TOTAL ACIDITY	: 5.33 G/L (H ₂ T)
ALCOHOL	: 14.6%

LEYDA VALLEY, CHILE