

# Amayna

PINOT NOIR 2009



## TASTING NOTES

---

AN INTENSE CHERRY COLOR, FULL OF LIFE AND BRIGHTNESS. IN NOSE, THE FRESH RED BERRIES AROMAS ARE FOLLOWED BY SWEETER NOTES OF FIGS, CACAO AND HAZELNUTS.

AN ELEGANT, DELICATE MOUTH, WITH SOFT AND CREAMY TANNINS. A LONG PALATE AND A SLIGHT TOUCH OF NATURAL ACIDITY IN THE END.

IDEAL PARING FOR FISH, WHITE AND RED MEATS, PASTAS, RISOTTOS AND CREAM-BASED DISHES.

---

NAME OF THE WINE	: AMAYNA PINOT NOIR
VINTAGE	: 2009
VARIETIES	: 100% PINOT NOIR
TOTAL PRODUCTION (IN 9L CASES)	: 5,200
APPELLATION	: LEYDA - SAN ANTONIO
DISTANCE TO PACIFIC OCEAN	: 14 KM.
PRODUCTION	: 8 TON/HA
DENSITY OF PLANTATION	: 5,000 PLANTS/HA

---

## HARVEST AND FERMENTATION

HARVEST	: STARTING ON MARCH 19 AND UNTIL THE 26 <sup>TH</sup> , 2009, FRUIT SELECTION IN VINEYARDS AND IN THE WINERY. MANUAL HARVEST ON 10 KILOS CONTAINERS.
COLD MACERATION	: AT 7° C FOR 20 DAYS.
FERMENTATION	: STAINLESS STEEL WITH MECHANIC PIAGE.
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	: 3.7
TOTAL ACIDITY	: 5.08 G/L (H <sub>2</sub> T)
ALCOHOL	: 14.5%

---

[www.amayna.cl](http://www.amayna.cl)

LEYDA VALLEY - SAN ANTONIO, CHILE