




GARCES SILVA

Amayna Pinot Noir

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VARIETALS	100% Pinot Noir
VINTAGE	2020
REGION	Leyda Valley, San Antonio, Chile
TECHNICAL DATA	Alcohol 13.5% Total acidity 5.94g/l Residual sugar 2.55g/l pH 3.48
APPEARANCE	Red cherry pale colour.
NOSE	On the nose it shows a complex profile with aromas of red fruits and flowers like sour cherries, wild raspberries and rosehip touch that are complemented with hints of sweet spices and a fine herbal edge.
PALATE	The mouth is fresh and ethereal with elegant but present tannins that create a nice structure which balances with natural fresh acidity.
AGEING	14 months in French oak ranging from barrels to foudres.
PAIRING	Ideal paring with lean meats like a fillet or also more plant based preparations like a nice winter lentils stew.
READINESS FOR DRINKING	Drink it now or keep it for 5 years.
RATINGS	94pts Tim Atkin ^{MW} 4.1 
ORDER CODE	CH169