



GARCES SILVA

Amayna Sauvignon Blanc

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VARIETALS	100% Sauvignon Blanc
VINTAGE	2023
REGION	Leyda Valley, San Antonio, Chile
TECHNICAL DATA	Alcohol 14% Total acidity 7.1 g/l Residual sugar 1.1 g/l pH 3.15
APPEARANCE	Pale golden color with shades of green.
NOSE	Shows a good intensity and complexity of fresh lime and a mineral sensation. After a few minutes shows some tropical notes like physalis fruit with a hint of fresh pineapple and white peach. It finishes with a gentle herbal character very classic in the Leyda Valley Sauvignon Blancs.
PALATE	In mouth is concentrated with a balanced acidity that gives a creamy and fresh feeling with a good contrast of a salinity taste in the back palate.
AGEING	The wine was kept for 8 months on its lees.
PAIRING	Ideal pairing with fish and seafood dishes.
RATINGS	96pts Tim Atkin™ 94pts Des cor Cha dOS 92pts JAMES SUCKLING.COM 91pts WINE ENTHUSIAST
ORDER CODE	CH201

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★★★★
VIVINO 