




# GARCES SILVA

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## Amayna Chardonnay

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

VARIETALS	100% Chardonnay
VINTAGE	2019
REGION	Leyda Valley, San Antonio, Chile
TECHNICAL DATA	Alcohol 14%      Total acidity 6.61g/l Residual sugar 2.6g/l      pH 3.24
APPEARANCE	Golden pale color.
NOSE	On the nose it shows a very complex and intense profile with aromas of fresh citrus fruit, wet stones and a ripe pineapples note, very classic from the Leyda Valley.
PALATE	The oak is very gentle, almost imperceptible, just to support the complexity and gives an elegant finish to the wine. The mouth is concentrated and clean, with texture and a full flavor savory finish.
AGEING	Aged for 40% in stainless steel and 60% in French oak barrels and foudres.
PAIRING	Ideal pairings are fatty fishes, as salmon or tuna, seafood, cheeses or a pumpkin soup.
READINESS FOR DRINKING	Drink it now or keep it for 8 to 10 years.
RATINGS	92pts <b>Des cor Cha dos</b> <span style="float: right;">4.2 ★★★★★ vivo</span> 
ORDER CODE	CH168