





GARCES SILVA

Amayna Pinot Noir

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VARIETALS	100% Pinot Noir
VINTAGE	2022
REGION	Leyda Valley, San Antonio, Chile
TECHNICAL DATA	Alcohol 13.5% pH 3.48
APPEARANCE	Red cherry pale colour.
NOSE	Enticing notes of wild raspberries, red and sour cherries, layered with rosehip, hibiscus and subtle "savory" notes of dried roses and orange peels.
PALATE	A silky, medium-bodied texture with firm tannins and bright acidity, complemented by flavors of red fruit, thyme-like herbs and white pepper on a medium-long finish.
AGEING	Aged for 12 months in French oak barrels (15% of which new, 45% second-use, and 40% third-use).
PAIRING	Ideal paring with lean meats like a fillet or also more plant based preparations like a nice winter lentils stew.
RATINGS	94pts Tim Atkin ^{mw} 4.1 93pts JAMES SUCKLING.COM  VIVINO  91pts <i>Robert Parker</i> WINE ADVOCATE
ORDER CODE	CH0169