




GARCES SILVA

Amayna Sauvignon Blanc

www.vgs.cl

VARIETALS	100% Sauvignon Blanc
VINTAGE	2024
REGION	Leyda Valley, San Antonio, Chile
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Pale golden color with shades of green.
NOSE	Intense notes of tropical fruit like mango, pineapple, and passion fruit, complemented by fresh lime and jasmine.
PALATE	A powerful, weighty texture balanced by sharp acidity and mineral undertones. Long and expressive finish with a typical and characteristic salty, saline sensation from the ocean breezes of the Leyda Valley.
AGEING	The wine was kept for 8 months on its lees.
PAIRING	Ideal pairing with seafood, particularly oysters, scallops, and fresh shellfish; ideal also with mild or white fish dishes; and it pairs exceptionally well with goat cheese.
RATINGS	95pts Des coR Cha dos 93pts Tim Atkin ^{mw} 92pts <i>Robert Parker</i> WINE ADVOCATE 4.1 ★★★★ VIVINO 
ORDER CODE	CH0201