

Viña Garces Silva Amayna Sauvignon Blanc Chile 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Sauvignon Blanc/Blend

GEOGRAPHY New World

COUNTRY Chile

LARGER REGION Aconcagua

SMALLER REGION San Antonio/
Leyda

Rationale

Chile may not be as well known for Sauvignon Blanc as it is today its almost-birthright ability to produce exceptional Cabernet Sauvignon, but it should be. Some refer to it as "the other Sauvignon" (yes, Sauvignon Blanc is one of the two parents of Cabernet Sauvignon, along with Cabernet Franc), and the finest Chilean examples of this wine are appreciated for what they are— prominent whites with freshness, texture, and a displaying classic new world flavor profile of the variety.

Pablo Morandé's arrival in Casablanca in 1980 ushered in a new wave of wines with a cleaner, brighter perfume and definitive Sauvignon characters of herbs, grass, lemon, and olive. Today, the western, cool-climate area of Casablanca produces zippier versions of Sauvignon Blanc with notes of lemongrass, while farther east the wines tend to evoke pink grapefruit, hard candy, and green melon. In San Antonio, the wines have an oilier texture and yellow plum character in addition to notes of sorrel, basil, and lemon-thyme. Examples from the subregions of Leyda and Lo Abarca are more concentrated and still spicy, but with softer elderflower and nettle notes.

Matias Garcés Silva launched Amayna with its first vintage in 2003. However, the project began in the late 90's when the Garcés Silva family recognized the potential of Chile's San Antonio coast. The word "amayna" in Chile loosely translates to "the calm after the storm" - that ominous yet peaceful feeling that you only experience around the ocean. Both winery and vineyards sit with an unobstructed view just 7 miles from the Pacific Ocean

Sight

BRIGHTNESS Brilliant

CLARITY Clear

COLOR DEPTH Light

COLOR Straw

HIGHLIGHTS Green

BUBBLES Yes

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL High

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Grapefruit (Pink) • Grapefruit (W/Y) • Tangerine *Condition: Fresh, Ripe*
Part: Flesh, Peel / Zest

TREE/VINE FRUIT Apple (Green) • Gooseberry • Quince *Condition: Fresh, Ripe*

STONE FRUIT Plum (Green/Yellow) *Condition: Fresh, Ripe*

TROPICAL FRUIT Kiwi • Mango • Melon (Green) • Passion Fruit • Starfruit
Condition: Under Ripe / Tart, Fresh, Ripe

FLORAL Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Caper • Celery / Root • Grass / Alfalfa • Olive (Green) • Spring Peas

HERBAL Chive • Lemon Grass • Sorrel • Verbena • Parsley

ORGANIC EARTH Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUTTINESS Pinenut • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact • Skin Contact