



December 2015

Scores and reviews by Luis Gutierrez

**Mayu Pedro Ximenez 2014 – 90 pts**

The 2014 Pedro Ximénez is produced with the fruit of very old Pedro Ximénez vineyards that were used to produce Pisco in the past. It matured in barrels with bâtonnage, but there's no trace of oak at all; it's a fruit-driven, clean effort with faint notes of white flowers and some spiciness. The palate is very tasty, almost salty, fresh, sharp and with very good length. This is surprisingly good for such a (usually) neutral grape. Superb value.

Mayu is the Inca word for the Milky Way, and it's used for this winery created in the Elqui Valley, one of the best places in the world to watch the stars -- as the air is really pure, there is no humidity, and the view is really clear.

**Mayu Pedro Ximenez 2015 – 89 pts**

I also tasted the 2015 Pedro Ximénez, a wine from a vintage that was warmer than 2013 and 2014, and you notice slightly higher ripeness with some notes of Mediterranean herbs; at the same time though; it is more restrained, with yellow rather than white fruit. The palate is not as vibrant as the 2014, it feels a little flatter, but still quite fluid and easy to drink.

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**Mayu Sauvignon Blanc 2014 – 89 pts**

The 2014 Sauvignon Blanc is sourced from a vineyard in the foggy, coastal part of Elqui Valley, the opposite to the PX. The nose is a little closed at first, with some herbal hints intermixed with white fruit. The palate is quite intense with flavors that bring back the sensations found in the nose, freshly cut herb, and some fennel and citric notes. Fresh and accessible.

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### **Mayu Sauvignon Blanc 2015 – 90 pts**

As with the PX, I also tasted the 2015 Sauvignon Blanc, and the warmer growing season seems to have amplified the herbal aromas with notes leaning towards the asparagus and green bean spectrum; this is definitely riper because of lower yields, as the region is suffering a severe drought. The style is therefore a little different, and it's more a matter of personal taste. There is more concentration here and the saline component is also more evident. Today, I give the edge to this 2015. A great value.

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### **Mayu Carmenere Syrah 2014 – 90 pts**

The 2014 Carménère Syrah saw the two varieties ferment separately in stainless steel, and age in French oak barrels for five months. The blend was 55/45, but the Syrah seems to have taken the lead in terms of aromas this time. It's a spicy, fruit-driven, soft red with a nice mixture of black pepper, smoky bacon, bright cherries and herbal, leafy aromas. The palate is soft and approachable, with unnoticeable tannins and moderate acidity. The aftertaste is definitively cracked black peppercorns. It would be great with some lamb chops. 12,000 bottles imported into US.