

AYMURA



Carmenera Reserva

<i>Varietal Composition:</i>	100% Carmenera
<i>Closure:</i>	Traditional cork
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Aymura meaning:</i>	“Aymura” in quechua (ancient native language) means “harvest” and it is related to the old Elqui Valley tradition of growing grapes even in very high and remote vineyards on the Andes, under the clearest skies in the world.
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	Fermentation in stainless steel tanks at 26-28°C with selected yeasts, together with enzymes to assist the color extraction. 100% malolactic fermentation is done. Aging 70% in stainless steel tanks and 30% in new French and American oak barrels for 4 months. Afterwards the wine is blended, clarified, filtered and bottled.
<i>Tasting Notes:</i>	Aymura Carmenera is dark cherry red in color with complex aromas of blackberries, espresso, spice and hints of vanilla. Bold, full-bodied on the palate with velvety tannins and a long and complex finish.
<i>Serving temperature:</i>	18°C (65°F).
<i>Pairing:</i>	Roasted meats (chicken, pork, beef), vegetarian choices include roasted or grilled vegetables.
<i>Alcohol:</i>	15%

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