

AYMURA



Sangiovese

Varietal Composition: 100% Sangiovese

Closure: Traditional cork

Bottle: 750ml, Bordeaux bottle

Origin: D. O. Valle de Elqui

Aymura meaning: “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.

Harvest method: 100% handpicked into small bins of 15 kg.

Vinification: The grapes are carefully sorted before processing. Fermentation occurs in stainless steel tanks; full malolactic fermentation; maturation for 4 months in French oak barrels before blending and bottling.

Tasting Notes: Aymura Sangiovese shows notes of tart cherry, plum and hints of blackberry on the nose. It is medium bodied with juicy acidity and a balanced finish.

Serving temperature: 17° C (63°F).

Pairing: Enjoy it with roasted meats, pizza with tomatoes and herbs or hard cheeses.

Alcohol: 14%

VIÑA MAYU LTDA.

Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile

Phone: +56.51.2412254 E-mail: info@mayu.cl

www.mayu.cl