

# AYMURA



## Sauvignon Blanc

*Varietal Composition:* 100% Sauvignon Blanc

*Closure:* Only screwcap

*Bottle:* 750ml, Burgundy 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 were hand-picked, de-stemmed, crushed and softly pressed before cold maceration. The juice was clarified, and then fermented in stainless steel tanks at 16-18°C. Aging on the fine lees for 6 months with battonage and then blended and bottled.

*Tasting Notes:* Aymura Sauvignon Blanc has a brilliant yellow color, intense on the nose with aromas of figs, elderflowers and sage. The palate is clean and refreshing with long crisp finish.

*Serving temperature:* 10-11° C (50-52°F).

*Pairing:* Very food friendly wine, pair it with seafood or salads that contain goats cheese.

*Alcohol:* 13.5%

VIÑA MAYU LTDA.

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

Phone: +56.51.2412254 E-mail: [info@mayu.cl](mailto:info@mayu.cl)

[www.mayu.cl](http://www.mayu.cl)