

AYMURA



Syrah

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| <i>Varietal Composition:</i> | 100% Syrah |
| <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> | The grapes come from Chile’s highest hillside vineyards, after de-stemming and crushing and 72 hour cold maceration, fermentation took place on the skins in stainless steel tanks at 26-28° C, breaking the cap 4-6 times a day for the first week, only with the pistons action. The wine undergoes malolactic fermentation followed by maturation in French and American new oak barrels for 5 months. |
| <i>Tasting Notes:</i> | Aymura Syrah is violet-red in color, presents a captivating bouquet of floral notes, leather, spice and smoked bacon. On the palate the wine is well-rounded; the tannins are ripe and flavorful with a pronounced freshness that highlights the excellent quality of ripe blackberries. |
| <i>Serving temperature:</i> | 18° C (65°F). |
| <i>Pairing:</i> | Ideal with red meats, game and ripe cheeses. |
| <i>Alcohol:</i> | 14% |

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