

AYMURA



Torrontes

<i>Varietal Composition:</i>	100% Torrontes
<i>Closure:</i>	Only screwcap
<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>	Grapes from the coolest area of the Elqui Valley. They are de-stemmed and cold macerated for 12 hours before pressing; the juice is clarified naturally and fermented in stainless steel tanks at low temperature. Kept on the fine lees for 4 months; no malolactic fermentation.
<i>Tasting Notes:</i>	Aymura Torrontes is an unusual grape variety in Chile; however it has been very popular in the Elqui Valley for a long time as one of the 5 grapes cultivated for Pisco production. The wine shows a bright, aromatic nose and a delicate palate with a long, crisp and refreshing finish.
<i>Serving temperature:</i>	10° C (50°F).
<i>Pairing:</i>	Mediterranean dishes, seafood or Asian dishes.
<i>Alcohol:</i>	12%

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