



## **Cabernet Sauvignon**

Varietal Composition: 100% Cabernet Sauvignon

Closure: Traditional cork

Bottle: 750ml, Bordeaux bottle

Origin: D. O. Valle de Elqui

Winery Description: Viña Mayu was established in 2005 by Mauro Olivier who was one of the pioneers planting vines

for fine wine production, sourcing the grapes from different places of the valley. *Mayu* is an ancient INCA name for the Milky Way, literally meaning "river of stars." The focus of Mayu winery is only the production of Premium wines originated in the Elqui Valley, with unique style

and personality.

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

Vinification: Vineyards are located close to Vicuña in the central part of the Elqui Valley at about 650 meters

(2130 feet) above sea level with warm and dry climate conditions. The grapes were handharvested, de-stemmed and crushed. Fermentation took place in stainless steel tanks at a

controlled temperature. The wine was partially aged in French and American oak barrels.

Tasting Notes: MAYU Cabernet Sauvignon is a good example of wine complexity - fruity, clean and with nice

texture, but not too big in body.

Serving temperature: 18° C (65°F).

Pairing: Enjoy it with various pasta dishes and meats in general.

Alcohol: 14%

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