



Carménère Gran Reserva

Varietal Composition: 100% Carménère

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: The grapes come from warmer and drier Elqui Valley sector located at the entrance of Vicuña at 650 meters above sea level. After the fermentation, which takes place in stainless steel tanks with pistons for breaking the cap, in order to have a better extraction of soft tannins, color and aromas from overripe grapes, the wine is partially aged in Premium American oak barrels for 8 months.

Tasting Notes: MAYU Carménère Gran Reserva is a stunning red with luscious black fruit on the palate. Notes of dried tobacco and espresso on the finish.

Serving temperature: 18° C (65°F).

Pairing: It pairs best with hearty meat dishes and mature cheeses.

Alcohol: 15%

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