



Carménère 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: Fermentation takes place in stainless steel tanks with pistons for breaking the cap. Afterwards, the wine is aged in French oak barrels for 8 months.

Tasting Notes: MAYU Carménère Reserva is an impressive, richly textured red. It is matured for eight months in French oak barrels to achieve the perfect balance between intense, ripe blackberry and plum fruits.

Serving temperature: 18° C (65°F).

Pairing: It pairs best with grilled or slow-roasted meats with strong flavors 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