



Carménère Syrah

Varietal Composition: 60% Carménère 40% Syrah

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: Made from grapes harvested from the La Compañía vineyards near the mid-valley village of Vicuña. Each varietal is fermented in separate stainless steel tanks with four days of cold maceration to achieve the best fruit extraction. Instead of the traditional pumping over method, tanks with pistons are used to preserve the best tannins, color extraction and expression of terroir possible. The Syrah is partially aged in French oak barrels and the Carmenere is also partially aged in American oak for five months.

Tasting Notes: Very fruit driven and juicy wine with a mix of ripe blackberries and cherries with a savory note and ripe tannins.

Serving temperature: 18° C (65°F).

Pairing: It is perfect before a meal or served with a range of foods, including grilled meats and Mediterranean dishes.

Alcohol: 14.5%

VIÑA MAYU LTDA.
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