



Carmenere

Varietal Composition: 100% Carmenere

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 are from the warmest part of the Elqui Valley located at the entrance of Vicuña at an altitude of 650m (2130 feet). The wine is fermented in stainless steel tanks and partially aged in Premium American oak barrels.

Tasting Notes: Mayu Carménère is the flagship of the Chilean viticulture. This wine is very ripe in tannins and fruit expression with very silky tannins.

Serving temperature: 18° C (65°F).

Pairing: It is a perfect match with barbecued meat.

Alcohol: 14%

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