



MAYU



Don Amerigo Cabernet Sauvignon/Carménère/Syrah

Varietal Composition: 50% Cabernet Sauvignon 25% Carménère 25% 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: This unique blend is produced every year in very limited volume. The wine is cold macerated for 48 hours at 10°C to extract the aromas of fruit. Fermentation takes place at 22-24°C for 10 days and then macerated for a week. Full malolactic fermentation in stainless steel tanks. Each varietal is aged separately for 12 months: Cabernet Sauvignon and Syrah in French oak and Carménère in American oak. Afterwards, the wine is blended and left to rest for 3 months before bottling.

Tasting Notes: Deep ruby in color; Aromas of black cherry and plum, lavender, leather and vanilla. The palate is friendly, great structure and concentration of ripe black fruit; spicy, floral with persistent and long finish.

Serving temperature: 18° C (65°F).

Pairing: Pairs well with grilled meats and mature cheeses.

Alcohol: 14.5%

VIÑA MAYU LTDA.

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