



## Malbec Reserva

<i>Varietal Composition:</i>	100% Malbec
<i>Closure:</i>	Screw cap
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Winery Description:</i>	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. <i>Mayu</i> 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.
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	The grapes were hand-harvested, de-stemmed and gently crushed. Fermentation occurred in stainless steel tanks. The tanks are equipped with pistons in order to mimic the traditional, manual, method of punching down the cap of skins. Afterwards, the wine undergoes malolactic fermentation. After the fermentation 30% of the wine is aged in French oak barrels for 6 months before bottling.
<i>Tasting Notes:</i>	Mayu Malbec Reserva is deep purple-red in color. Aromas of rose petals, violets and white pepper on the nose. Bright on the palate with succulent blackberries and spiced game finish. Lush and very pure.
<i>Serving temperature:</i>	18° C (65°F).
<i>Pairing:</i>	Pairs well with lean red meat with spices that have earthy or smoky flavors.
<i>Alcohol:</i>	14.5%

VIÑA MAYU LTDA.  
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