



MAYU



Pedro Ximenez

Varietal Composition: 100% Pedro Ximenez

Closure: Only screwcap

Bottle: 750ml

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 hand-harvested and then immediately softly pressed. The clarification is carried out by natural sedimentation and the fermentation takes place in stainless steel tanks at 15-16°C with selected yeasts. The wine is racked after the fermentation and aged – on the fine lees for at least 4 months - in stainless steel tanks at low temperature. Cold tartaric stabilization at -4°C before bottling.

Tasting Notes: Mayu Pedro Ximenez is a stylish white wine that offers appealing floral and fruit aromas, with flavors balanced by fresh acidity, minerality and a long finish.

Serving temperature: 10° C (50°F).

Pairing: It can be served with a range of foods, especially shellfish and other seafood.

Alcohol: 13%

VIÑA MAYU LTDA.
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