



## Riesling

<i>Varietal Composition:</i>	100% Riesling
<i>Closure:</i>	Only screwcap
<i>Bottle:</i>	750ml, Burgundy 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 are from a cool area of the Elqui Valley which is often foggy in the morning. The grapes are hand-harvested, softly pressed and then cold macerated for several hours at a very low temperature. Fermentation takes place in stainless steel tanks with selected yeasts at 14°C. The wine is aged on the fine lees for at least 4 months after the fermentation in order to get more complexity and character.
<i>Tasting Notes:</i>	Mayu Riesling has a light golden color, very intense and aromatic nose with some flowery notes. The palate is really crisp and refreshing with long, mouth-watering finish and good length.
<i>Serving temperature:</i>	10° C (50°F).
<i>Pairing:</i>	It makes a perfect combination with spicy food. Think spicy duck, pork, chicken or shrimp.
<i>Alcohol:</i>	12.5%

VIÑA MAYU LTDA.  
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