



Sangiovese

Varietal Composition: 100% Sangiovese

Closure: Screw cap

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: Fermentation took place in stainless steel tanks. After 100% malolactic fermentation the wine is partially aged in French and American oak barrels.

Tasting Notes: MAYU Sangiovese has a bright red color with aromas of black cherry and hints of vanilla.

Serving temperature: 16° C (61°F).

Pairing: It goes well with lean meats with delicate flavors, lamb for example.

Alcohol: 14%

VIÑA MAYU LTDA.
Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile
Phone: +56.51.2412254 E-mail: info@mayu.cl
www.mayu.cl