



## Sauvignon Blanc

*Varietal Composition:* 100% Sauvignon Blanc

*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, then immediately pressed and then cold macerated for 12 hours at low temperature. The juice was naturally clarified by sedimentation, stored on the lees for 72 hours and then fermented in stainless steel tanks at 16-18°C. Aged on the fine lees for 6 months with battonage and then blended before finishing and bottling.

*Tasting Notes:* MAYU Sauvignon Blanc is an intensely aromatic dry white wine with ripe gooseberry, citrus and apple fruit flavors with crisp acidity. It shows an opulent character, nice fruit expression, length and complexity.

*Serving temperature:* 10° C (50°F).

*Pairing:* It is best served with a range of foods including fish and other seafood, and can also be enjoyed as a refreshing aperitif.

*Alcohol:* 13.5%

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