



Shiraz Reserva

<i>Varietal Composition:</i>	100% Shiraz
<i>Closure:</i>	Traditional cork
<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 are cold macerated prior to fermentation which takes place in temperature controlled stainless steel tanks at 22-23°C. Those tanks are equipped with pistons for breaking the cap in order to have a better extraction of color and flavor. After fermentation the wine is aged in oak barrels for 5 months.
<i>Tasting Notes:</i>	Mayu Shiraz Reserva is regarded as one of Chile's finest Syrah wines and is rich, full-bodied and silky. It is made in the same style as the Syrah-based wines of the Rhône Valley in France. It displays intense ripe red fruit flavors, pepper, spice and a touch of vanilla.
<i>Serving temperature:</i>	18° C (65°F).
<i>Pairing:</i>	Enjoy it with grilled or roasted lamb and vegetarian dishes.
<i>Alcohol:</i>	14%

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