



Carménère Reserva “Appassimento”

<i>Varietal Composition:</i>	60% “Appassimento” and 40% regular grapes
<i>Closure:</i>	Screw cap
<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>	60% of the grapes are harvested later in the season, after 2 extra months on the vines. The process is called “Appassimento” and it yields a more complex and rich fruit. After the fermentation, which takes place in stainless steel tanks with pistons for breaking the cap, in order to have a better extraction of soft tannins, color and aromas from overripe grapes, the wine is partially aged in Premium American oak barrels for 8 months.
<i>Tasting Notes:</i>	MAYU Carménère Reserva “Appassimento” is a unique, impressive and full-bodied and fruit-forward wine. Expect an array of berries, red fruits, spice, smokiness and earth on both the nose and palate.
<i>Serving temperature:</i>	18° C (65°F).
<i>Pairing:</i>	Enjoy it with dishes containing savory flavors and spices. Beef steak or barbeque, pasta with red-sauce.
<i>Alcohol:</i>	15%

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