

20
23MAYU
Pedro Ximenez

WINE CATEGORY: Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 835603002621

OVERVIEW

Old vine, dry PX from one of Chile's highest elevation vineyards located 6,320 ft. It is a blend from one of the highest vineyards in the world and very old vines plus another vineyard in the coldest part of the Elqui Valley.

VINTAGE

RAINFALL: Less than 2 inches. Average.

BLOOM: November 2022

WEATHER: Normal weather with many sunny days and very few clouds with some rainfall.

HARVEST: March/April/May 2023 according to the different vineyards.

SITE

Mayu Pedro Ximenez is grown using free-form 'alberello' style of vines as well as the traditional European 'parral' style of trellising. These vines have transitioned from Pisco producers to wine producers and now have much lower yields to increase the quality of the fruit.

ELEVATION: 1150-6320 ft.

SOILS: Alluvial origin composed mainly of granite, very dry.

VINES: 2000 plants/ha

AVERAGE AGE OF VINES: 25-79 years

YIELDS: 4.5 tons per hectare

100% Pedro Ximenez

Quebrada de Talca & la Huanta Vineyards

Elqui Valley, Coquimbo, Chile

12.4% Alc. by Vol.



90 pts - James Suckling



TASTING NOTES

Mayu Pedro Ximenez is a stylish white wine that offers appealing floral and fruit aromas, with flavors balanced by fresh acidity, minerality and a long finish.

PAIRING SUGGESTIONS

It is best served with a range of foods, especially shellfish and other seafood.

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes are hand harvested and softly de-stemmed. They are crushed and gently pressed to separate the juice for fermentation and aged on the lees with batonnage.

AGING: Aged in stainless steel tanks on the fine lees for minimum 4 months.

PH: 3.1 | **TA:** 5.3

BOTTLING DATE: July 2023