

linou



MAYU CARMENERE SYRAH

CATEGORY: Unexpected Reds

An unusual blend from the warmer central vineyards in the high elevation Elqui Valley.

WINEMAKING DETAILS

 VARIETAL: 55% Carmenere, 45% Syrah
 ALCOHOL: 14.5

 REGION: Elqui
 SIZE: 12/750ml

 AVG. ELEVATION: 1850
 UPC: 835603002645

 AVG. AGE OF VINES: 18
 VARIETAL: 55%

AGING: Each varietal is fermented in separate stainless-steel tanks with 2/3 days of cold maceration to achieve the best fruit extraction. The Syrah is partially aged in French oak barrels and the Carmenere is also partially aged in premium American oak for five months.

HARVEST DETAILS: 100% handpicked in to small bins of 15 kg. Made from grapes harvested from the La Compañia vineyards near the mid - valley village of Vicuña.

TASTING NOTES AND PAIRINGS

- Made in a style similar to old world Italian wines.
- A very fruit driven wine with intense ripe blackberry, plum, and a touch of vanilla with spice.
- Try With: grilled meats and Mediterranean style dishes.



WINERY OVERVIEW

The Olivier family started Viña Mayu in 2005 and was the first to bring premium winemaking to northern Chile's Elqui Valley. They chose the name "Mayu" - the Inca word for the Milky Way's "river of stars" – to honor the valley's renownfor having the world's clearest atmosphere and being the best place on earth for astronomy research. The inspiration for Mayu was to transform the extreme landscape to its full potential and produce premium wines from an otherwise overlooked terroir.

