

# MAYU PEDRO XIMENEZ

 **CATEGORY:** Crisp Whites & Rosé



**Old vine PX from one of Chile's highest elevation vineyards at 6,320. These retired Pisco grapes are fermented dry, with lees aging for a refined texture.**

## WINEMAKING DETAILS

**VARIETAL:** 100% Pedro Ximenez

**ALCOHOL:** 13.5

**REGION:** Elqui

**SIZE:** 12/750ml

**AVG. ELEVATION:** 6320

**UPC:** 835603002621

**AVG. AGE OF VINES:** 78

**AGING:** Fermentation takes place in stainless steel tanks at 15-16 degrees celsius with selected yeasts. The wine is racked and aged on the fine lees for at least 4 months in stainless steel tanks at low temperature.

**HARVEST DETAILS:** 100% handpicked into small bins of 15kg and immediately softly pressed.

## TASTING NOTES AND PAIRINGS

- Offers appealing floral and fruit aromas.
- Flavors are balanced by fresh acidity, minerality, and a long finish.
- Try With: a wide range of foods, but especially, shellfish and seafood.



## 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 renown for 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.

