

MAYU SAUVIGNON BLANC



CATEGORY: Crisp Whites & Rosé



Cool coastal fog combines with strong sun to make a fresh & aromatic white from the clear-skied Elqui Valley at the foot of the Atacama desert.

WINEMAKING DETAILS

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13.2

REGION: Elqui

SIZE: 12/750ml

AVG. ELEVATION: 1100

UPC: 835603002638

AVG. AGE OF VINES: 22

AGING: The juice is stored on lees for 72 hours and then fermented in stainless steel tanks at 15-16 degrees celsius. Aged on the fine lees for 6 months then blended before bottling.

HARVEST DETAILS: 100% handpicked into small bins of 15kg. The grapes are hand-harvested, then cold macerated for 12 hours at low temperature before pressing.

TASTING NOTES AND PAIRINGS

- Intensely aromatic and dry white.
- Ripe gooseberry, citrus and apple fruit flavors with crisp acidity. It shows an opulent character, nice fruit expression, length and complexity.
- Try With: a wide range of foods including fish and seafood or as a refreshing aperitif.



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.

