



Cabernet Sauvignon Reserva

Varietal Composition: 100% Cabernet Sauvignon

Closure: Traditional cork

Bottle: 750ml, Bordeaux bottle

Origin: D. O. Valle de Elqui

Winery Description: 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. *Mayu* 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.

Harvest method: 100% handpicked into small bins of 15 kg.

Vinification: Grapes have been hand-picked, gently crushed and cold macerated for 4 days before fermentation that took place in stainless steel tanks at controlled temperature for about two weeks. Those tanks are equipped with pistons on top for punching down the cap into the juice. After malolactic fermentation, 40% of the wine was matured in French and American oak for 6 months, before blending and finishing.

Tasting Notes: MAYU Cabernet Sauvignon Reserva has a dark ruby color, nose of red fruit, blackberry and spices. On the palate full bodied with soft tannins.

Serving temperature: 18° C (65°F).

Pairing: Great match with barbecued beef, pork and lamb.

Alcohol: 14%

VIÑA MAYU LTDA.
Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile
Phone: +56.51.2412254 E-mail: info@mayu.cl
www.mayu.cl