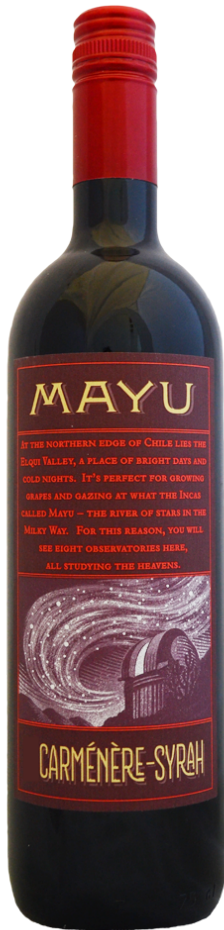


MAYU

CARMENERE SYRAH 2013

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



90 POINTS

The Wine Advocate, June 2014

VINTAGE 2013

VARIETAL COMPOSITION

55% Carmeneré, 45% Syrah

AVG. VINEYARD ELEVATION

1,850 feet

AVG. AGE OF VINES 13 years

ALCOHOL 14.5%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002645

WINERY BACKGROUND: 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.

VINEYARD & WINEMAKING DETAILS: Made from grapes harvested from the La Compañía vineyards near the mid-valley village of Vicuña. Each varietal is fermented in separate stainless steel tanks with four days of cold maceration to achieve the best fruit extraction. Instead of the traditional pumping over method, they use punchdowns to preserve the best tannins, color extraction and expression of terroir possible. The Syrah is partially aged in French oak barrels and the Carmeneré is also partially aged in American oak for five months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Made in a style similar to old world Italian, this is a very fruit driven wine that is juicy (not jammy) with a nice dark color and a perfect balance of body, soft tannins and oak character. Intense ripe blackberry and plum fruits with a touch of vanilla and spice. Pair with grilled meats and Mediterranean dishes.



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