

20  
23MAYU  
Sauvignon Blanc

CATEGORY: Crisp Whites &amp; Rosés



Pack Size: 12/750ml  
UPC: 835603002638

## OVERVIEW

The Mayu Sauvignon Blanc was one of the first whites wines produced by Viña Mayu/Mauro Olivier, a family a pioneer of fine wine production in Elqui Valley.

## VINTAGE

**RAINFALL:** The last 5 years have had less than 2 inches per year.

**BLOOM:** November 2023

**WEATHER:** The mornings are densely foggy and cool while the afternoons bring higher temperatures and clear skies. In summer the temperature can reach 75-77°F during the day and decrease down to 50-52°F during the night.

**HARVEST:** Beginning of March 2023

**GRAPES:** 23-23.5 Average Brix

## SITE

The vinyerads in the Quebrada de Talca are planted on flat land as well as on the slopes of the surrounding mountains. They are located in the middle of the lowest part of Elqui Valley, 12 miles from the Pacific Ocean, on the foothills of the Costa Cordillera.

**ELEVATION:** 1150 ft.

**SOILS:** Decomposed granit soil with some clay and poor fertility.

**VINES:** 5500 plants/ha | **AVERAGE AGE OF VINES:** 22 years

**YIELDS:** Low

**100% Sauvignon Blanc**  
**Quebrada de Talca Vineyard**  
**Elqui Valley, Coquimbo,**  
**Chile**

**12.6% Alc. by Vol.**



## TASTING NOTES

Ripe gooseberry, citrus and apple fruit flavors with crisp acidity. This Sauvignon Blanc shows an opulent character, nice fruit expression, length and complexity.

## PAIRING SUGGESTIONS

It is best served with a range of foods including fish and seafood, and can also be enjoyed as a refreshing aperitif.

## WINEMAKING &amp; TECHNICAL DATA

**FERMENTATION:** Handpicked grapes, cold macerated for a few hours, softly pressed and naturally clarified before fermentation at low temperature with selected yeasts. Long stay on fine lees before blending, finishing and bottling.

**AGING:** Aged in stainless steel tanks on the fine lees for 5 months.

**PH:** 3.2 | **TA:** 5.8

**BOTTLING DATE:** Early July 2023