



**90 POINTS**

*James Suckling, March 2024*

**VINTAGE** 2023

**VARIETAL COMPOSITION**

100% Pedro Ximenez

**AVG. VINEYARD ELEVATION**

6,320 feet

**AVG. AGE OF VINES** 79 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 5,000

**UPC** 835603002621

# MAYU

## PEDRO XIMENEZ 2023

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.

**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:** Mayu Pedro Ximenez is grown both in the free-form 'alberello' style of vines as well as the traditional European 'parral' style of trellising. These vines have transitioned from Pisco producers to wine producers and now have much lower yields to increase the quality of the fruit. The grapes are hand harvested and then softly de-stemmed. They are crushed and gently pressed to separate the juice for fermentation and aged on the lees with batonnage.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Mayu Pedro Ximenez is a stylish white wine that offers appealing floral and fruit aromas, with flavors balanced by fresh acidity, minerality and a long finish. It is best served with a range of foods, especially shellfish and other seafood.



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