

MAYU

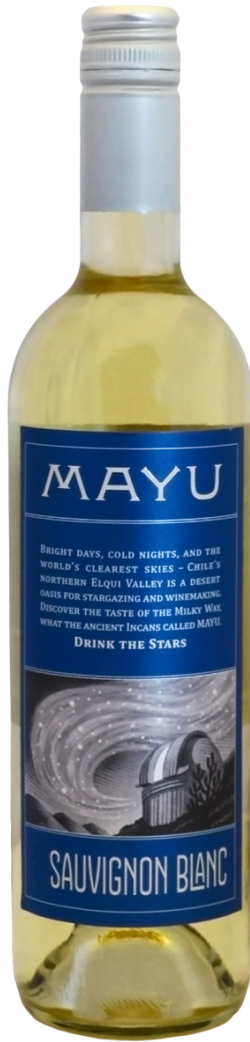
SAUVIGNON BLANC 2018

Cool coastal fog combines with strong sun to make this fresh and aromatic white.

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 Sauvignon Blanc is harvested off of low yield, Guyot-trellised vines from our foggy, coastal Titon vineyard. The grapes are hand-picked and undergo a simple winemaking process to express the ultimate minerality of the grapes in true Mayu style.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Ripe gooseberry, citrus and apple fruit flavors with crisp acidity. This Sauvignon Blanc shows an opulent character, nice fruit expression, length and complexity. It is best served with a range of foods including fish and seafood, and can also be enjoyed as a refreshing aperitif.



VINTAGE 2018

VARIETAL COMPOSITION

100% Sauvignon Blanc

AVG. VINEYARD ELEVATION

1,100 feet

AVG. AGE OF VINES 17 years

ALCOHOL 13.2%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002638



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