



MAYU CARMENERÉ SYRAH, ELQUI VALLEY

Carmeneré & Syrah. Made in a style similar to old world Italian wines, from grapes harvested from the warmer central vineyards in the high elevation Elqui Valley. 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.

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.

Mayu is an ancient Inca name for the Milky Way, literally meaning "creek of stars." The Olivier family, who started Viña Mayu in 2005 and were the first to bring premium winemaking to northern Chile's Elqui Valley, chose the name 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 with unique style and personality originating in the Elqui Valley, Chile's northernmost wine region. Elqui Valley is located about 325 miles north of Santiago, the capital of Chile. It begins at the Pacific Coast and continues on to the high altitudes of the Andes at 4754 m above sea level. Due to this unique orientation, the variance of terroir in the valley is striking, and provides a spectrum of environmental elements that hugely diversify its viticulture. Three distinct microclimates in the valley, temperature extremes, luminosity and diverse soils (that all are rich in minerality, poor in fertility and have excellent drainage,) are the most important elements that influence the quality of the grapes produced in this valley and help sculpt the character and originality of Mayu wines.

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Tasting Note:

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Carmeneré & Syrah. Juicy flavors of blackberry & plum; vanilla & spice; balanced body, soft tannins & oak character.

Shelf Talker:

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