

MAYU PEDRO XIMENEZ, ELQUI VALLEY

100% Pedro Ximenez. This 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.

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 destemmed. They are crushed and gently pressed to separate the juice for fermentation and aged on the lees with batonnage.

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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Shelf Talker:

