



LONGAVÍ

DE LOS ANDES · CHILE

Glup País
2019

Coming from an incredible and wild farm near Yumbel, from vines more than a 100 years old, this wine is rich with a lot of character with fresh fruit and wild herbs in the nose and in the palate it is with a great texture that represents the place.

----- VINEYARDS & VINIFICATION -----

Origin of vines: Bio Bio valley
Soil types: Volcanic soil with sandy texture
Planting: Bush vines
Irrigation: Dry Land
Yield per hectare: 8 ton/ha
Harvest date: 22 April 2019
Degree balling at harvest: Early morning hand harvested at 22 °B
Vinification: Open tank, 100% destemmed, cold maceration for 3 days, 1 "pisage" per day for 14 days, then rack to foudre with the press wine. Malolactic fermentation in the foudre

Fermentation: Native yeast.
Ageing: 4 months in Foudre
Stabilization: Without stabilization, fining and no filtration
Optimum drinking time: 1 – 3 years after release

----- ANALYSIS -----

Alcohol	12,5 % vol	TA	5 g/ℓ
RS	2,1 g/ℓ	pH	3.65

This wine is a collaboration between two winemakers – Julio Bouchon of Chile and David Nieuwoudt of South Africa. Longaví, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath depicted in the logo, denotes the ouroboros, an ancient African symbol representing nature's eternal cycle of renewal. The condor soaring high above the Andes represents freedom and the search for perfection. This sacred bird is believed to be man's messenger to the gods. Longaví wines will certainly please both man and the gods!



www.longaviwines.com