



LONGAVÍ

DE LOS ANDES · CHILE

MABO 2015

Crafted from a premium selected vineyard parcel in the Valley of Maule. A true expression of cool-climate terroir with a breathtaking intensity and richness. Deep and intense red, with red fruit and blueberries aromas all together with black pepper notes. Great structure with ripe tannins and good acidity that bring freshness and long finish.

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

Origin of vines:	Maule valley on Mingre Estate
Soil types:	Granite base with small percentage of Clay
Trellised:	Perold system
Planting:	High Density with 8000 vines/ha
Varieties:	80% Cabernet Sauvignon, 15% Carmenere And 5% Carignan.
Irrigation:	Dry Land
Yield per hectare:	6 Ton/ha
Harvest date:	Carignan second week of March, Cabernet Sauvignon third week of March and Carmenere first week of May.
Degree balling at harvest:	Early morning hand harvested at 24 °B
Vinification:	Cold maceration for 4 days at 8°C. Aerated pump overs during fermentation. 10 days extended skin maceration.
Fermentation:	With selected yeast strain
Ageing:	18 month in French oak
Optimum drinking time:	6 – 8 years after release

----- ANALYSIS -----

Alcohol	13,5 % vol	TA	6 g/l
RS	2.05 g/l	pH	3.36



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!