



# LONGAVÍ

DE LOS ANDES · CHILE

Glup País  
2019

Coming from a incredible and wild farm near Yumbel, from vines more than a 100 years old, this wines its with a lot of character with fresh fruit and wild herbs in the nose and in the palate its with a great texture that represent 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: In open tank with 30% whole cluster, 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.cl](http://www.longaviwines.cl)