



LONGAVÍ

DE LOS ANDES · CHILE

CABERNET SAUVIGNON

2019

Crafted from a premium selected vineyard parcel in the Valley of Maipo. A true expression of a great terroir with a breathtaking intensity and richness. Deep and intense red, with dark fruit and blueberries. Great structure with ripe tannins and good acidity that bring freshness and a long finish.

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

Origin of vines:	Maipo Valley
Soil types:	Aluviase
Trellised:	Perold system
Planting:	4.000 vines/ha
Irrigation:	Yes
Yield per hectare:	8 ton/ha
Harvest date:	20 March 2019
Degree balling at harvest:	Early morning hand harvested at 23.5 °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:	12 months in used French oak
Optimum drinking time:	1-3 years after release

----- ANALYSIS -----

Alcohol	13,6 % vol	TA	6,11 g/l
RS	2,67 g/l	pH	3.3

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