



LONGAVÍ

DE LOS ANDES · CHILE

Chenin Blanc 2019

From premium selected vineyard in the Valley of Maule. A true expression terroir with a breathtaking intensity and richness.

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

Soil types:	Volcanic soil
Origin of vines:	Maule Valley
Yield per hectare:	8 ton/ha
Trellised:	Perold system
Irrigation:	Supplementary
Harvest date:	11 March 2019
Degree balling at harvest:	Early morning hand harvested at 23.5°B
Vinification:	Oxidative style, fermented with the skins. Once the fermentation is finished, the wine remains with the skins for 1 month.
Fermentation:	With native yeast.
Skin contact:	Once fermentation is completed remains with their skin for 6 months with the lees.
Stabilization:	Without stabilization, finning and no filtration
Optimum drinking time:	1– 3years after release

----- ANALYSIS -----

Alcohol 12.5 % vol	TA 5,31 g/l
RS 2 g/l	pH 3.29

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

