



LONGAVÍ

DE LOS ANDES · CHILE

Cinsault 2018

Crafted from a premium selected vineyard parcel in the Valley of Itata. A true expression of terroir with a breathtaking intensity and elegance. Light red, with red fruit notes and wild herbs. Soft tannins with good acidity that bring freshness and a long finish.

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

Origin of vines:	Itata valley
Soil types:	Granite base with small percentage of Clay
Planting:	Bush vines
Irrigation:	Dry Land
Yield per hectare:	8 ton/ha
Harvest date:	9 April 2018
Degree balling at harvest:	Early morning hand harvested at 22 °B
Vinification:	Cold maceration for 4 days at 8°C. Aerated pump overs during fermentation. 30% whole cluster 14 days extended skin maceration.
Fermentation:	Native yeast.
Ageing:	6 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	2,13 g/ℓ	pH	3.44

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

