



LONGAVÍ

Glup Naranja
2019

Crafted from a premium selected vineyard parcel in the Valley of Itata. A true expression of terroir with a breathtaking intensity and elegance. Yellow in color with golden edges. The intense aromas are of white flowers, spices, and ripe fruit. The wine has big body, and lots of character and complexity.

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

Origin of vines:	Itata Valley
Blend:	100% Moscatel
Soil types:	Granite base with small percentage of Clay.
Planting:	Bush vines
Irrigation:	Dry Land
Yield per hectare:	9 ton/ha
Harvest date:	10 March 2019
Degree balling at harvest:	Early morning hand harvested at 22 °B
Vinification:	The juice was fermented with the skins in a concrete tank, stay together for 6 months and then without the skins for 4 months in old french barrels. Minimal intervention, like the old men used to make wine, native yeast and no filtration.

Optimum drinking time: 1 – 3 years after release

----- ANALYSIS -----

Alcohol	12,5 % vol	TA	6,8 g/ℓ
RS	1,31 g/ℓ	pH	3.25

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!

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