



LONGAVÍ

Glup Cinsault
2021

Crafted from a premium selected vineyard parcel in Pinihue 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
Blend:	100% Cinsautl.
Soil types:	Granite base with small percentage of Clay.
Planting:	Bush vines
Irrigation:	Dry Land
Yield per hectare:	9 ton/ha
Harvest date:	17 March 2021
Degree balling at harvest:	Early morning hand harvested at 22 °B
Vinification:	Cold maceration for 4 days at 8°C. Fermentation with native yeasts with aerated pump-overs during fermentation with 30% whole cluster.
Ageing:	6 months in Foudre of 2.500 lt without toast. Without stabilization, fining and no filtration.

Optimum drinking time: 1 – 3 years after release

----- ANALYSIS -----

Alcohol	12,5 % vol	TA	4,9 g/l
RS	1,5 g/l	pH	3.5

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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