



LONGAVÍ

Glup Rosado
2021

Coming from an incredible place in Maule, from vines more than a 100 years old, this is a field blend from Grenache, Mourvèdre, País. This wine has a lot of character with fresh fruit and violets in the nose and in the palate it has a great texture that represents the place.

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

Origin of vines:	Maule Valley
Blend:	Grenache, Mourvèdre, País.
Soil types:	Granitic soil with high degree of weathering.
Planting:	Bush vines
Irrigation:	Dry Land
Yield per hectare:	10 ton/ha
Harvest date:	20 March 2021
Degree of ripeness at harvest:	Early morning hand harvested at 20 °B
Vinification:	Whole cluster pressing, just the first juice is used for fermentation in stainless tank for 3 weeks at 15°C.
Ageing:	Old French barrels for 8 months. Without stabilization, fining and no filtration.

Optimum drinking time: 1 – 3 years after release

----- ANALYSIS -----

Alcohol	12,5 % vol	TA	5,7 g/ℓ
RS	1,5 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!

