

Cementerio



From the Cementerio estate, in the dry-farmed *secano interior* of the Maule Valley, planted in 1940, 1.2 hectares.

Yellow-green in color, the wine's nose is very austere, with mineral notes that give a glimpse of floral and citrus notes, while the palate has a granular texture with acidity that leads to a long, persistent finish.

ORIGIN : Cementerio Estate, Maule Valley
VARIETY : 100% Chenin Blanc, grafted onto País vines in 1940
VINTAGE : 2020

SOIL : Transported granite soils with alluvial-columial origin in an advanced degree of decomposition, with abundant quartz crystals and feldspar.
PRUNING : Head or gobelet.
IRRIGATION : Dry-farmed.
YIELDS : 5 ton/ha.
HARVEST DATE : February 24, 2020.
° BRIX AT HARVEST : Harvested in the morning at 22 °B.
WINEMAKING : Whole-cluster pressed, fermented in barrels without sulfites and with native yeasts.

AGING : In 400-liter barrels with four or five previous uses, French oak, then aged for 12 months on its lees.

AGING POTENTIAL: 10 years or more.

TECHNICAL DATA

ALCOHOL : 13.5
PH : 3.05
ACIDEZ TOTAL : 6.9
AZÚCAR RESIDUAL : 3



LONGAVÍ

www.longaviwines.cl