

# Reforma

From the Mingre estate, in the dry-farmed *secano interior* of the Maule Valley, from vines planted in 1945 covering 0.5 hectares.

With an opaque red color of medium intensity, the wine has subtle notes from its evolution in the bottle, presenting a very complex nose with aromas of nuts, cinnamon, and dried red flowers. The palate has a very silky texture with piercing acidity and an endless finish.

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ORIGIN : Mingre estate, Maule Valley  
VARIETY : 100% Grenache, grafted onto País vines in 1945  
VINTAGE : 2017

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SOILS : Old soils of granite origin, with an advanced degree of decomposition, In situ  
PRUNING : Head or gobelet  
IRRIGATION : Dry-farmed  
YIELDS : 8 ton/ha  
HARVEST DATE : March 22, 2017  
°BRIX AT HARVEST : Harvested in the morning at 20 °B  
WINEMAKING : Whole-cluster pressed, barrel fermented, without added sulfites, and with native yeasts

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AGING : In barrels with 8 previous uses, the wine underwent various processes and techniques, spending the first year under flor, then 2 years of oxidative aging, and the final year was spent in barrels that were topped off, finishing the aging process with less oxygen.

AGING POTENTIAL: 10 years or more

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TECHNICAL DATA  
ALCOHOL : 12.5  
PH : 2.95  
TOTAL ACIDITY : 6.09  
RESIDUAL SUGAR : 1

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