



## GLUP · CARIGNAN 2022

Glup, Carignan, is made with grapes from the Maule Valley, Chile. It comes from an ancient granitic soil in a high degree of decomposition, with medium clay content.

It has a deep purple color, with aromas of herbs, owers and berries. It has a juicy mouth and a long nish.

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### VINEYARDS & VINIFICATION

Origin of Vines:	Maule Valley
Soil types:	Granite-based soil with high degree of weathering.
Planting:	Bush vines.
Irrigation:	Dry Land.
Yiel per hectare:	6 ton/ha.
Harvest date:	5 March 2022.
Vinification:	Fermented in cement tanks with native yeast, without any correction.

Aging:	The wine aged in 225-liter barrels for 12 months, then bottled without filtering.
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Optimum drinking time:	1 – 3 years after release.
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### ANALYSIS

Alcohol:	13
RS:	2.5g/l
TA:	4.9g/l
pH:	3.62

**LONGAVÍ**