



GLUP · CHENIN BLANC 2022

Glup, Chenin Blanc, is true expression of terroir with a breathtaking intensity and richness.

The nose is restrained with mineral carácter with a background of citric fruit. Velvety sensation with weight in the medium palate. The refreshing acidity makes the wine fresh with a long finish. Great texture and balance.

VINEYARDS & VINIFICATION

Origin of Vines:	Maule Valley
Soil types:	Volcanic Soil.
Trellised:	Perold system.
Irrigation:	Supplementary.
Yiel per hectare:	8 ton/ha.
Harvest date:	23 March 2022.
Degree balling at harvest:	Early morning hand harvested at 21,5 °B.
Vinification:	Oxidative style, fermented with the skins. Once the fermentation is nished, the wine remains with the skins for 1 month. With native yeast in stainless tank.
Aging:	Once fermentation is completed remains with their lees for 4 months. Without stabilization, fining and no filtration.
Optimum drinking time:	1 – 3 years after release.

ANALYSIS

Alcohol:	12
RS:	1.7g/l
TA:	7g/l
pH:	3.38

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