



GLUP · CINSAULT 2022

Crafted from a premium selected vineyard parcel in Pinihue in the Valley of Itata. A true expression of terroir with a breathtaking intensity and elegance. Light red, with red fruit notes and wild herbs. Soft tannins with good acidity that bring freshness and a long finish.

VINEYARDS & VINIFICATION

Origin of Vines:	Itata Valley
Blend:	100% Cinsault
Soil types:	Granite base with small percentage of Clay.
Planting:	Bush vines.
Irrigation:	Dry Land.
Yield per hectare:	9 ton/ha.
Harvest date:	15 March 2022.
Degree of ripeness at harvest:	Early morning hand harvested at 22 °B.
Vinification:	Fermentation with native yeasts with aerated pump-overs during fermentation with 30% whole cluster.
Aging:	6 months in Foudre of 2.500 lt without toast. Without stabilization, fining and no filtration.
Optimum drinking time:	1 – 3 years after release.

ANALYSIS

Alcohol:	12.5
RS:	2.0g/l
TA:	4.3g/l
pH:	3.60

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