



## GLUP · NARANJO 2022

Glup Naranja, comes from a beautiful parcel in a step slope, from vines of 60 years old, dry farmed and granitic soils.

Yellow in color with golden edges. The intense aromas are of white owers, spices, and ripe fruit. The wine has big body, and lots of character and complexity.

---

### VINEYARDS & VINIFICATION

Origin of Vines:	Itata Valley
Blend:	100% Moscatel
Soil types:	Granite base with small percentage of Clay.
Planting:	Bush vines.
Irrigation:	Dry Land.
Yiel per hectare:	9 ton/ha.
Harvest date:	16 March 2022.
Degree balling at harvest:	Early morning hand harvested at 22 °B.
Vinification:	The juice was fermented with the skins in a concrete tank, stay together for 6 months and then without the skins for 4 months in old french barrels. Native yeast and no filtration.

Optimum drinking time: 1 – 3 years after release.

---

### ANALYSIS

Alcohol:	12
RS:	2.24g/l
TA:	5.3g/l
pH:	3.39

**LONGAVÍ**