



GLUP · PAIS 2022

Coming from an incredible and wild farm near Yumbel, from vines more than 100 years old, this wine is full of character with fresh fruit and wild herbs in the nose and in the palate it has a great texture that represents the place.

VINEYARDS & VINIFICATION

Origin of Vines:	Bio Bio valley
Soil types:	Volcanic soil with sandy texture.
Planting:	Bush vines.
Irrigation:	Dry Land.
Yield per hectare:	8 ton/ha.
Harvest date:	8 April 2022.
Degree balling at harvest:	Degree balling at harvest: Early morning hand harvested at 21.5 °B.
Vinification:	Open tank, 100% destemmed, cold maceration for 3 days, 1 "pisage" per day for 14 days, then rack to foudre with the press wine. Malolactic fermentation in the foudre. Native yeast.
Aging:	4 months in Foudre. Without stabilization, fining and no filtration.
Optimum drinking time:	1 – 3 years after release.

ANALYSIS

Alcohol:	12,5
RS:	2.2g/l
TA:	4.1g/l
pH:	3.58

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