



CEMENTERIO 2022

From the Cementerio estate, in the dry-farmed secano interior of the Maule Valley, planted in 1940, 1.2 hectares.

Yellow-green in color, the wine's nose is very austere, with mineral notes that give a glimpse of floral and citrus notes, while the palate has a granular texture with acidity that leads to a long, persistent finish.

ORIGIN:	Cementerio Estate, Maule Valley
VARIETY:	100% Chenin Blanc, grafted onto País vines in 1940
VINTAGE:	2022

SOIL:	Transported granite soils with alluvial-coluvial origin in an advanced degree of decomposition, with abundant quartz crystals and feldspar.
PRUNING:	
IRRIGATION:	Head or gobelet.
YIELD:	Dry-farmed.
HARVEST DATE:	5 ton/ha.
°BRIX AT HARVEST:	March 17, 2022. Harvested in the morning at 22 °B.

WINEMAKING:	Whole-cluster pressed, fermented in barrels without sulfites and with native yeasts.
AGING:	In 400-liter barrels with four or five previous uses, French oak, then aged for 12 months on its lees.
AGING POTENTIAL:	10 years or more.

ANALYSIS

Alcohol:	13.5	TA:	6.38
RS:	3.07g/l	pH:	2.92

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