



LONGAVÍ

Chenin Blanc

2022

Glup, Chenin Blanc, is true expression of terroir with a breathtaking intensity and richness. The nose is restrained with mineral character 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
Yield per hectare:	8 ton/ha
Harvest date:	23 March 2021
Degree balling at harvest:	Early morning hand harvested at 21,5 °B
Vinification:	Oxidative style, fermented with the skins. Once the fermentation is finished, 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, finning and no filtration.
Optimum drinking time:	1 – 3 years after release.

----- ANALYSIS -----

Alcohol	12 % vol	TA	7.0 g/ℓ
RS	1.7 g/ℓ	pH	3.38

This wine is a collaboration between two winemakers – Julio Bouchon of Chile and David Nieuwoudt of South Africa. Longaví, meaning ‘snake’s head’, draws on the spirit and legends of two continents. The vine wreath depicted in the logo, denotes the ouroboros, an ancient African symbol representing nature’s eternal cycle of renewal. The condor soaring high above the Andes represents freedom and the search for perfection. This sacred bird is believed to be man’s messenger to the gods. Longaví wines will certainly please both man and the gods!

