



LONGAVÍ

Glup Carignan
2019

Grown in dry-farmed conditions on a granite-based soil with high levels of decomposition and a small percentage of clay, from the Curimaqui zone to the south of Cauquenes. An intense purple color with notes of blueberry, dried herbs, and clove. This wine has granular tannins and lots of structure.

----- VINEYARDS & VINIFICATION -----

Origin of vines:	Maule Valley
Blend:	Carignan
Soil types:	Granite-based soil with high levels of decomposition
Planting:	Bush vines
Irrigation:	Dry Land
Yield per hectare:	6 ton/ha
Harvest date:	10 March 2019
Vinification:	The juice was fermented in a concrete tanks with native yeasts, without intervention.

Ageing: The wine aged in 225-liter barrels for 12 months, then bottled without filtering.

Optimum drinking time: 2 – 6 years after release

----- ANALYSIS -----

Alcohol	14,0% vol	TA	5,3 g/ℓ
RS	2,9 g/ℓ	pH	3.4

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!

