



# LONGAVÍ

DE LOS ANDES · CHILE

## CHENIN BLANC 2018

From premium selected vineyard in the Valley of Marchigüe. A true expression terroir with a breathtaking intensity and richness.

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

Soil types:	Volcanic Soil
Vineyard area:	Marchigüe Valley
Yield per hectare:	8 ton/ha
Irrigation:	Supplementary
Harvest date:	7 March 2018
Degree balling at harvest:	Early morning hand harvested at 23.5°B
Vinification:	Oxidative style, the juice ferment with their skin in "Amphora", without control temperature; fermentation with native yeast; once fermentation is completed remains with their skin for 2 months and 6 months with the lees. Without stabilization, fining and no filtration.
Optimum drinking time:	1 - 3 years after release

----- ANALYSIS -----

Alcohol	12.5% vol	TA	6.12 g/l
Sugar	1.59 g/	pH	3.21

----- ACCOLADES -----

*Julio Bouchon*  
Productor Chileno

*This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longavi, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath denoting the ouroboros, an ancient African symbol, represents nature's eternal cycle of renewal. The sacred condor soaring high above the Andes - man's messenger to the gods - represents the winemaker's freedom and search for perfection. Longavi wines will certainly please both man and the gods!*

*David Nieuwoudt*  
South African Winemaker

[www.longaviwines.com](http://www.longaviwines.com)