



LONGAVÍ

DE LOS ANDES · CHILE



Chenin Blanc 2018

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

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

Soil types:	Volcanic soil
Origin of vines:	Marchigue valley
Yield per hectare:	8 ton/ha
Trellised:	Perold system
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
Skin contact:	Once fermentation is completed remains with their skin for 2 months and 6 months with the lees.
Stabilization:	Without stabilization, finning and no filtration
Optimum drinking time:	1– 3years after release

----- ANALYSIS -----

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

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!

www.longaviwines.com