



LONGAVÍ

DE LOS ANDES · CHILE

CINSAULT 2017

Crafted from a premium selected vineyard parcel in the Valley of Itata. A true expression of terroir with a breathtaking intensity and elegance. Light red, with red fruit notes and wild herbs. Soft tannins with good acidity that bring freshness and a long finish

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

Soil types:	Granite base with small percentage of clay
Vineyard area:	Itata Valley
Yield per hectare:	8 ton/ha
Trellised:	Perold system
Irrigation:	Dry Land
Harvest date:	20 March 2017
Degree balling at harvest:	Early morning hand harvested at 23°B
Vinification:	Cold maceration for 4 days at 8°C. Aerated pump overs during fermentation; 14 days extended skin maceration; fermentation, native yeast; 6 months in "Amphora" without stabilization, finning and no filtration.
Optimum drinking time:	1 - 3 years after release

----- ANALYSIS -----

Alcohol	12% vol	TA	4.91 g/l
Sugar	1.98 g/l	pH	3.56

----- 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