



# LONGAVÍ

DE LOS ANDES · CHILE



## SYRAH 2015

Crafted from a premium selected vineyard parcel in the Valley of Maule. A true expression of cool-climate terroir with a breathtaking intensity and richness. Blueberry and black pepper aromas with a floral background of great complexity. Soft and firm tannins, very juicy with a long finish.

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

Origin of vines:	Maule valley on Mingre Estate
Soil types:	Granite with high quartz and iron percentage
Trellised:	Perold system
Planting:	High Density with 6600 vines/ha
Irrigation:	Dry Land
Yield per hectare:	7 ton/ha
Harvest date:	25 March 2013
Degree balling at harvest:	Early morning hand harvested at 23.8 °B
Vinification:	Cold maceration for 4 days at 10°C. Aerated pump overs during fermentation. 14 days extended skin maturation.
Fermentation:	With selected yeast strain
Aging:	12 month in new French oak
Optimum drinking time:	6 – 8 years after release

### ----- ANALYSIS -----

Alcohol	13.5 % vol	TA	5.3 g/l
RS	2.04 g/l	pH	3.62

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