



# LONGAVÍ

DE LOS ANDES · CHILE

## PINOT NOIR

### 2013

Crafted from premium selected vineyard parcels in the Valley of Leyda. A true expression of cool-climate terroir with a breathtaking intensity and richness.

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

Soil types:	Clay and loam over a granite base
Origin of vines:	Leyda valley
Yield per hectare:	6.5 ton/ha
Trellised:	Perold system
Irrigation:	Supplementary
Harvest date:	28 March 2013
Degree balling at harvest:	Early morning hand harvested at 24 °B
Vinification:	Cold maceration for 5 days at 8°C, short pump overs and soft punch down during fermentation.
Fermentation:	With selected yeast strain
Aging:	12 month in French oak
Optimum drinking time:	6 – 8 years after release

----- ANALYSIS -----

Alcohol	13.7 % vol	TA	6.17 g/l
RS	2.60 g/l	pH	3.47

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)