



LONGAVÍ

DE LOS ANDES · CHILE

SAUVIGNON BLANC 2014

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:	8 ton/ha
Trellised:	Perold system
Irrigation:	Supplementary
Harvest date:	21 March 2014
Degree balling at harvest:	Early morning hand harvested at 21.8°B
Vinification:	Reductive style, cold crushed at 8°C, skin contact for 4 hours, only free run juice used, settle for 4 days at 10°C
Fermentation:	With selected yeast strain
Lees contact:	Once fermentation is completed on 7 April, it remains on the lees for 2 months before bottling
Optimum drinking time:	2 – 5 years after release

----- ANALYSIS -----

Alcohol	12.6 % vol	TA	6.72 g/l
RS	1.95 g/l	pH	3.31

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