



LONGAVÍ

DE LOS ANDES · CHILE

CABERNET SAUVIGNON 2014

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. Deep and intense red, with dark fruit, tobacco and balsamic notes. Great structure with ripe tannins and good acidity that bring freshness and a long finish.

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

Soil types:	Granite base with small percentage of Clay
Vineyard area:	Maule Valley on Mingre Estate
Yield per hectare:	6 ton/ha
Trellised:	Perold system
Irrigation:	Dry Land
Harvest date:	4 April 2014
Degree balling at harvest:	Early morning hand harvested at 23.5°B
Vinification:	Cold maceration for 4 days at 8°C. Aerated pump overs during fermentation. 14 days extended skin maceration. Fermentation with selected yeast strain; 22 months in new French oak
Optimum drinking time:	6 - 8 years after release

----- ANALYSIS -----

Alcohol	13 % vol	TA	5.91 g/l
Sugar	2.58 g/l	pH	3.55

----- ACCOLADES -----

Veritas '17: Gold – 2014 vintage
Veritas '16: Silver – 2013 vintage

Julio Bouchon
Productor Chileno

This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longaví, 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. Longaví wines will certainly please both man and the gods!

David Nieuwoudt
South African Winemaker

www.longaviwines.com