

HUASA DE PILEN ALTO 2019



GRAPE VARIETY: 100% País

LOCATION: Maule region 400km south of Santiago

AREA: 1.2 hectares, high altitude vineyard close to the Pacific.

SOIL: Red iron clay, quartz, schist and strong red and blue granite

CULTURE: Non-irrigated, non-treated, non-certified organic vines

HARVESTING: Manual, last to be harvested because the grapes here ripen slowly.

VINIFICATION: The grapes are de-stemmed and bruised. Patient, slow fermentation in an open tank for 1 to 2 months during which the grapes macerate.

AGEING: During 8 months the wine is aged in tinaja (amphore).

BOTTLING: After 10 months

TASTING NOTES: A terroir packed, profound wine that reflects the characteristics of its altitude. Slow ripening, slow fermentation contributes to a wine that deserves full attention. The balance between the development of the juice due to open tank fermentation and the freshness of the vineyards is something particular. Aroma's of dried rose petals, red fruits, mild salinity and hints of leather and cedar. A touch of smokiness.

ALCOHOL : 13,5%. Vol.

GARDING: 20 years

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