



CEMENTERIO 2023

From the Cementerio estate, in the dry-farmed secano interior of the Maule Valley, planted in 1940, 1.2 hectares.

Yellow-green in color, the wine's nose is very austere, with mineral notes that give a glimpse of floral and citrus notes, while the palate has a granular texture with acidity that leads to a long, persistent finish.

ORIGIN: Cementerio Estate, Maule Valley
VARIETY: 100% Chenin Blanc, grafted onto País vines in 1940
VINTAGE: 2023

SOIL: Transported granite soils with alluvial-coluvial origin in an advanced degree of decomposition, with abundant quartz crystals and feldspar.
PRUNING: Head or gobelet.
IRRIGATION: Dry-farmed.
YIELD: 5 ton/ha.
HARVEST DATE: February 21, 2023. Harvested in the morning at 23 °B.
°BRIX AT HARVEST:

WINEMAKING: Whole-cluster pressed, fermented in barrels without sulfites and with native yeasts.
AGING: In 400-liter barrels with four or five previous uses, French oak, then aged for 12 months on its lees.
AGING POTENTIAL: 10 years or more.

ANALYSIS

Alcohol: 13.5 TA: 6.38
RS: 2.60g/l pH: 3.00

LONGAVÍ