

HUASA DE PILEN ALTO 2021



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 of the grapes and the slow fermentation after creates a wine that gives you many layers to discover. The more because the freshness of the vineyards and an open tank fermentation gives flavours . Aroma's of dried rose petals, red fruits, mild salinity and hints of leather and cedar. A touch of smokiness.

ALCOHOL : 10,5%. Vol.

GARDING: 20 years

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