

PIPEÑO CORONEL DE MAULE 2022

GRAPE VARIETY: 100% País

LOCATION: Maule region 400km south of Santiago

AREA: 3 hectares

SOIL: Complex soil composed of argile (marne) rouge, granite, quartz and clay

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

HARVESTING: Manual

VINIFICATION: 300 year old traditional Chilean vinification. No automated machines are used, all is done by hand. The grapes are de-stemmed and bruised with the 'zaranda's. Spontaneous fermentation and maceration with indigenous yeasts in open wooden lagares on the site where they were grown. After fermentation the wine is slowly racked by hand leaving all yeast cells behind, so no need for filtration after.

AGEING: For several weeks in traditional 'pipa's'

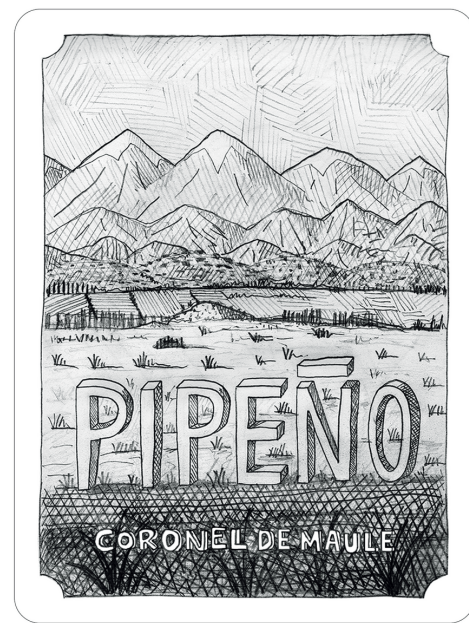
BOTTLING: After 2 months adding minimal SO2 for protection.

TASTING NOTES: A structured wine that lands in the mouth like velvet. The acidity of dark fruit aroma's such as blackcurrant grip the tongue. After which floral notes, herbaceous and earthy tones take over the pallet. Ripe tannins provide a mouth-filling structure and due to its vinification the wine remains vibrant at the same time.

ALCOHOL: 12,6%. Vol.

BOTTLE: 1 Liter

GARDING: Up to 10 years



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