

# PIPEÑO CARRIZAL BLANCO 2022

**GRAPE VARIETY:** Muscat, Chasselas, Semillon, Torontel

**LOCATION:** Maule region 400km south of Santiago

**AREA:** 3 hectares (2 different plots)

**SOIL:** Sandy, clay (red and black) and granite soil

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

**HARVESTING:** Manual

**VINIFICATION:** Spontaneous fermentation and maceration for 15 days with indigenous yeasts in open wooden lagares on the site where they were grown, the grapes are de-stemmed and bruised, there is no press on site. Fermentation with punching down, after which the juice is kept under the cap for a week.

**AGEING:** Wine racked into wooden tanks called pipas or into stainless steel tanks

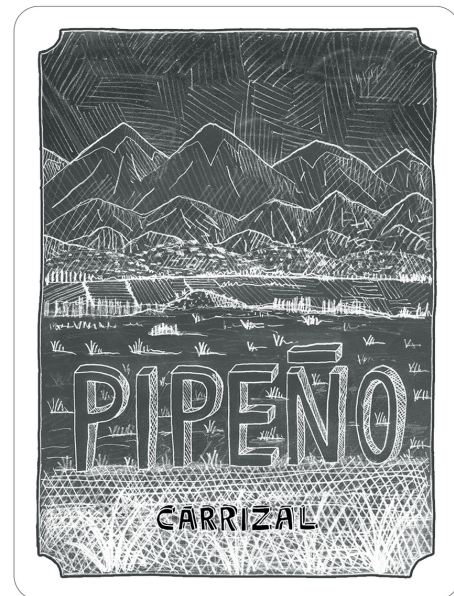
**BOTTLING:** 60% of the wine is filtered, bottled a few weeks after fermentation. Minimum SO2 added during bottling.

**TASTING NOTES:** Deep golden colour due to the maceration. Very aromatic, exotic, passion fruit, pineapple, orange zest, sage, slightly mineral, cleansing. A soft, creamy texture spiced up by mild tannins and pleasant bitters that provide structure. A wine that intrigues because there are many layers to discover, but is also very enjoyable and easy to quaff with friends.

**ALCOHOL:** 12,2%. Vol.

**BOTTLE:** 1 Liter

**GARDING:** 3 years



AGRICOLA LUYT LTDA

Dardignac 08, Providencia, Santiago, Chile

SARL VINOS LUYT

27 rue d'Aval, 21120 Til Châtel, France

+33 6 31557298 (France et Whatsapp)

[infovinosluyt@gmail.com](mailto:infovinosluyt@gmail.com)

[www.louisantoineluyt.cl](http://www.louisantoineluyt.cl)