

# Louis-Antoine Luyt

## Wines



### "El País de Quenuhuao"

**Soil:** Granite and clay worked by horse

**Grape:** País

**Age of Vines:** 300 years old.

**Altitude:** 300 m

**Vinification:** Carbonic maceration. Aged 10 months in concrete tanks.



### "Huasa de Pilen Alto"

**Soil:** Clay and decomposed granite.

**Grape:** País

**Age of Vines:** 200 years old.

**Altitude:** 580 m

**Vinification:** Carbonic maceration. Aged 8 months in old oak barrels.



### "Cinsault Quella"

**Soil:** alluvial soils with presence of galets roulés

**Grape:** Carignan

**Vinification:** Carbonic maceration



**"Carignan Trequilemu"**

**Soil:** Clay with a strong presence of iron

**Grape:** Carignan

**Age of Vines:** 70

**Vinification:** Carbonic maceration. Aged 8 months in old oak barrels.



**"Carignan Sauzal"**

**Grape:** Carignan

**Altitude:** 200 to 250 m

**Vinification:** Carbonic maceration. Aged 8 months in old oak barrels.



**Clos Ouvert "Primavera"**

**Soil:** Blend of different parcels listed above

**Grapes:** 40% Carignan, 30% País, 20% Cinsault and 10% Cabernet Sauvignon

**Vinification:** País and Carignan are carbonically macerated. The Cinsault and Cabernet Sauvignon are destemmed and vinified in a Burgundian style. Aged 8 months in old oak barrels.



**Clos Ouvert "Carmenere"**

**Grape:** Carmenere

**Vinification:** Carbonic maceration. Aged 8 months in old oak barrels.