

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.