Louis-Antoine Luyt

Wines

"El Pais de Quenehuao"
Soil: Granite and clay worked by horse
Grape: Pais
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: Pais
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% Pais, 20% Cinsault and 10% Cabernet Sauvignon
Vinification: Pais 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.