



## GRUS—2017

<b>APELLATION</b>	Elqui Valley - Chile
<b>VARIETIES</b>	Syrah 60%—Garnacha 13%—Petite Sirah 12%—Petit Verdot 15%
<b>GEOLOGY</b>	Granite in the Andes range
<b>SOIL</b>	Granite with different states of alteration
<b>CLIMATE</b>	Dry (100 mm annual average rainfall) with large thermal oscillation
<b>ALTITUDE</b>	Between 1.720 – 2.206 meters above sea level (5.643 – 7.237 ft)
<b>WINEMAKING</b>	Pre-fermentative maceration for 2 – 3 days in stone wine press. Different pressing intensities. No post – fermentative maceration. Garnacha is fermented in concrete tanks
<b>AGEING</b>	Concrete eggs 1.600 L – Large wooden cask or “fudre” of 2.500 L Conical fermenting tanks of 6.000 L, for 17 month
<b>Nº OF BOTTLES</b>	13.300 bottled in property
<b>BOTTLED</b>	September 28 <sup>th</sup> , 2018

## OVERVIEW

### Technical details

Alcohol (%VOL)	13,3 %
PH	3,44
Residual sugar	1,88 g/l
Total acidity	6,75 grams per liter (expressed as tartaric acid)

### Vineyard features

Located in the Andes range between 1.720 - 2.206 meters above sea level, in Alcohuaaz town area, Elqui Valley - Chile, a high mountain area with loads of sunlight, where the final goal is to make a wine that reflects its roots.

### Vintage features

Winter–Spring 2016: Annual rainfall for that year was 84,5 mm, slightly lower than historical average. No snowfall registered. In October 19<sup>th</sup>, a frost with -3,5°C happened which did not affect the vines. It was a short event, given that at 8:00 in the morning, temperature went up quick, above 1°C.

Summer 2017: Summer was dry, where highest average temperature in January was 29,7°C, the highest in recent years. Lowest average for the same month was 14,6°C. Those temperatures made grapes ripen faster, therefore harvest started quite early that season.

Harvest dates: Started with Syrah on January 25<sup>th</sup>, ending with Petite Sirah on February 27<sup>th</sup>, vintage with the earliest harvesting time of all the areas planted with those varieties of wine.