



1.800 M.A.S.L S-30°13'45.90" / 0-70°28'55.49"
D.O. VALLE DE ELQUI / IV REGION / CHILE

two
thousand
two
hundred
and

six

*cosmovision
elqui valley
winemaking factor
quality factor
wines
people*

m.a.s.l

meters above sea level



They say there is a portal in the north of Chile. A concave-convex bridge in the sky membrane, where divinity and humanity connect and where information and understanding make synapses.

[illegible]



They say each star is a word. A message with chromatic complexities, tactile richness and each one with its own xylophonic melody.

Constellations are sentences, galaxies are chapters and the universe is the complete story: the endless story of sacred geometry where sky communicates with earth.

elqui valley

Located between the cold coast of the South Pacific Ocean and the omnipresent Andean massif that divides Chile from the rest of the continent, Elqui Valley hides as many mysteries as stars. Considered one of the most important energy centres on the planet, in recent decades it has become a meeting point for astronomers, winemakers and diverse travellers, all fascinated by its inexplicable magnetism.

Mr. Álvaro Flaño, the family's patriarch, was the one who saw the great potential the valley had. To him, the convergence of astronomy, wine making and energy is not only because of the valley's geographical characteristics, but also because of a natural interaction between divine information and human understanding,



which translates into creation. “Wine is a human tribute to heaven and earth, very similar to drinkable poetry and, therefore, a true reflection of its origin.”



winemaking factor

Our wines are wines from the Andes, from the mountains and they have the effect of triangulating three fundamental factors: granite soils, height and the sun of Elqui Valley. As a result, the grapes that grow here have thicker skin than those from other valleys in Chile. At our winery the initial pressing is done like in old times, by foot in granite wine presses. This technique is essential in the winemaking process, which allows us to have wines with great tension, smoothness and balanced tannins.

Fermentation is spontaneous with native yeasts. Then, wines continue their aging process in different containers, trying not



to alter their own varietal features. In the case of RHU, the aging process is in 2,500 litre wooden foudres for 35 months. Syrah is also stored in foudres, but for 20 months. Fermentation process for Grenache takes place in truncated concrete wine tanks and aged in eggs of the same material for 20 months, the same aging time as Malbec. Marcelo Retamal is the winemaker at Viñedos de Alcohuaz and he is focused in producing balanced wines, true to their origin. For Retamal, it is important to have wines with a dimension of verticality in the palate with good natural acidity that allow them to have good evolution in time. The winery's main variety is Syrah, which is the base of the two red blends (RHU and GRUS) and one of the three lot wines (TOCOCO). Both, the Flaño family and winemaker Marcelo Retamal, partners in the project, believe that their permanent search for wines with character will make Syrah from Alcohuaz one of the best in the world.



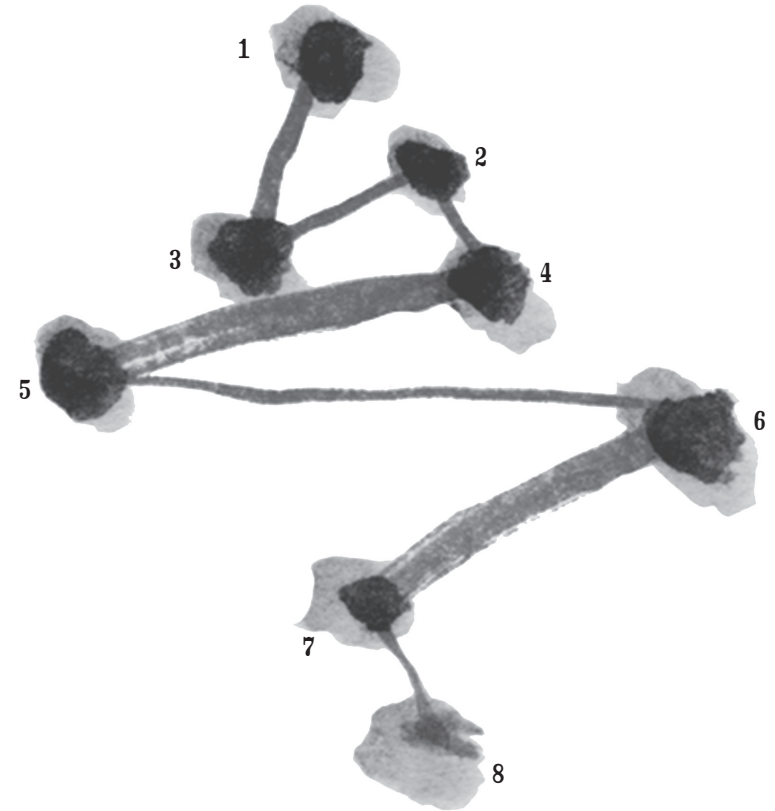
above



The key to Elqui is not only beneath our feet, but also above our heads. Here, the term land is the result of soil and sky - and how could it not be? Simply look up at the immaculate blueprint written in the stars.

below

- 1.—Cuartel Era / 2.201 m.a.s.l
- 2.—Cuartel La Cuesta Chica / 2.179 m.a.s.l
- 3.—Cuartel Modesta bajo / 1.835 m.a.s.l
- 4.—Cuartel 5A / 1.826 m.a.s.l
- 5.—Cuartel 6A / 1.796 m.a.s.l
- 6.—Cuartel 7A / 1.788 m.a.s.l
- 7.—Cuartel Pastero / 1.665 m.a.s.l
- 8.—Cuartel Ortiz Bajo / 1.650 m.a.s.l



quality factor



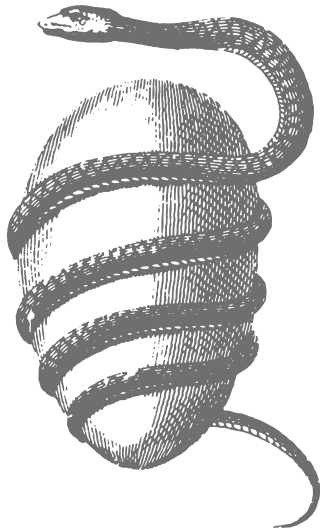
The Elqui Valley and Alcohuz in particular have both special geographic, geological and climate conditions, ideal for producing quality wines, true to their place of origin. It is a high mountain area with plenty of light, clear skies and important temperature fluctuation between day and night.

Great part of Alcohuz' lands are slopes, with soils of intrusive geological origin, mainly granite at different stages of alteration according to the area's morphology.

In areas of concave morphology, water accumulation in the past was greater, producing deeper, wash-out and fertile soils. On the other hand, convex areas or steeper slopes have no direct contact with water and

they have managed to survive in their rock state, generating shallow soils, but with rocks that retain moisture, that irrigate the roots. In Alcohuz, we were able to detect areas with best winemaking conditions by studying granite state of alteration, the amount of clay it can produce and quartz levels. Thus, the best Syrah lots are located in soils that have abundant quartz components and medium clays.

The varieties planted in Alcohuz are: Syrah, Garnacha, Malbec, Petite Sirah, Petit Verdot, Carignan, Touriga Nacional, Marsanne and Roussanne.



the wines

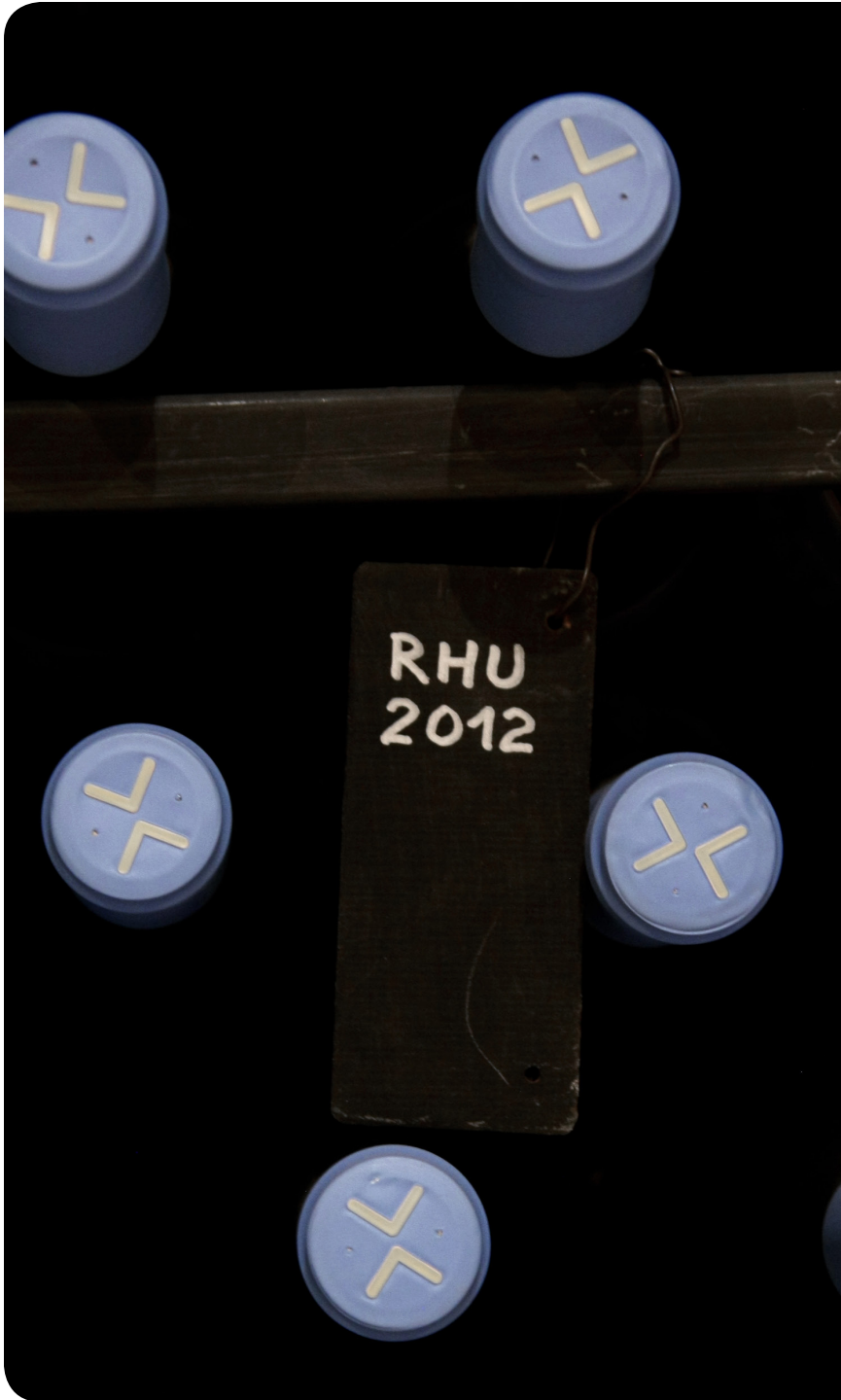




RHU

This is our first wine, a selection of the best plants in Alcohuaz. It was named after the portal through which information passes from divinity to humanity. It is a red wine, kept 35 months in fudres of 2,500 litres.

Syrah
Garnacha
Petite Sirah





GRUS

Our second wine is named after the constellation Grus or the crane that lies in the southern sky: the vessel of materialization between the divine and the human. It is a summary of all Elqui's slopes, which widely represent Alcohua's granitic soil.

Syrah
Petit Verdot
Petite Sirah
Garnacha
Malbec
Cariñena



CUESTA CHICA

The Garnacha of Cuesta Chica must be the highest in the world, planted above 2,000 meters of altitude. A very important wine critic described it as subtle and aromatic, very balanced and elegant. Small productions which are loved by the wine world.

100% Garnacha



LA ERA

Is a single vineyard wine, who's plants grow at 1,800 meters of altitude. Fermentation is done in concrete eggs and it ages in the same 1,600 litre containers for 20 months.

100% Malbec



TOCOCO

Tococo is not only the name of this wine, but also the name of the most typical bird in the area. The wine has been chosen several times as the best of the variety in Chile. It is aged for approximately 20 months in fudres of 2,500 litres.

100% Syrah



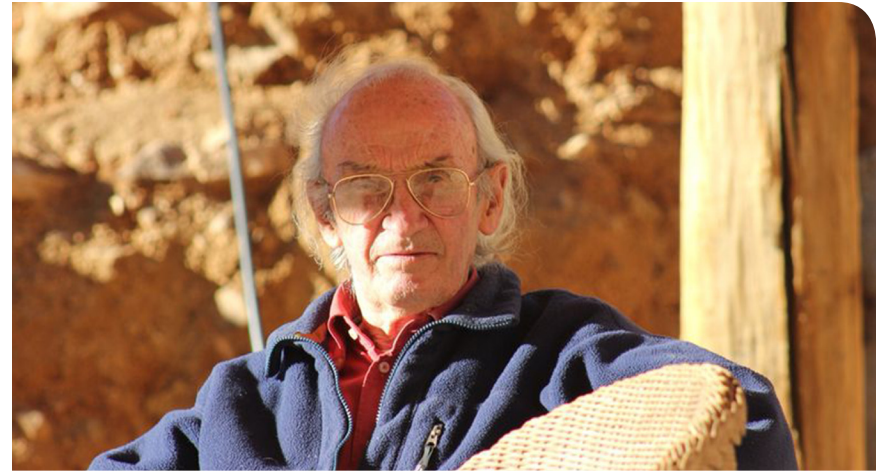
the people



From the beginning, Viñedos de Alcohuz brought together a group of people who individually and collectively gave life and meaning to the project, all of them interested in the idea of making wines that were the true reflection of their origin, with minimal interventions and great character.

Once Alvaro Flaño ideologist and pioneer of Alcohuz, got the project going, Helia Rojas and Juan Luis Huerta joined him. They have dedicated their whole lives to the land in Elqui and are convinced that communities can work with nature in respect and balance.

Following the work of his father Patricio is who keeps the project going, taking and completing every step to get to where it is today. Being an artist by profession he not only shares the admiration his father had for the valley but also understands the complexity of making wine up in the Andes Mountains.



Helia once said: “with each bottle of wine that comes out of the vineyard, we see how a piece of the valley travels to new latitudes, meets new people and, in a certain way, transcends. I do not mean just the grapes or the process, but the lives of each one of us, who have given sweat and tears to the project”.

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And we still feel the same.

Marcelo Retamal, one of the most outstanding winemakers of Chilean wine scene, joined the project later on. Retamal was interested in being part of an unprecedented adventure in Chile.

After exploring and working for over 350 vineyards in the whole country, Retamal does not hesitate in saying that the success of a wine, whatever it may be, should be measured in how it is true to its origin and how it expresses itself in its own language.

“In winemaking, we have heard the adjective ‘unique’ so many times that it seems it has already lost all meaning. However, when it comes to Elqui, in fact, there is no other way of describing it, and the wines we are making here are indeed unique.”

Viñedos de Alcohuz has been recognized in our country and abroad as one of the most innovative wine cellars: it is non-traditional land for a vineyard, where the relentless sun turns each grape into something incomparable, something like Elqui itself.



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