

CUESTA CHICA 2018



APPELLATION	Elqui Valley AOC, Chile
GRAPES	100% Grenache
GEOLOGY	Granitic, Andes Mountain Range
SOIL	Granitic in several stages of alteration
CLIMATE	Dry (100 mm average rain per year) with high temperature oscillation.
ALTITUDE	2,179 meters above sea level.
VINIFICATION	Grapes are fermented in truncated concrete wine tanks with 60% whole clusters. There is no grape-treading and fermentation is spontaneous with indigenous yeast. Maceration period lasted 30 days.
MATURATION	1600-litre concrete eggs for 20 months.
PRODUCTION	1.733 bottles (750cc)
BOTTLING	November, 23 rd , 2019.

REVIEW

Technical data

Alcohol	13,8 %
PH	3,45
Residual sugar	1.8 g/l
Total acidity	6.15 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuaaz village, right in the Andes Mountain Range between 1.720 and 2.206 above sea level, in Elqui Valley, Chile. It is a very bright place up in the mountains and the final goal is to have a wine which is a faithful reflection of the place of origin.

Growing season

Winter – spring 2017: Annual rain for that year was 234 mm, double than the historical average. There were two snow events: one that left 15cm and another one of 4 cm. It was a very good year that allowed a good accumulation of water in the mountains and streams surrounding the vineyards.

Summer 2018: The summer was dry, without rain, and with a maximum average temperature of 29.1°C during January, slightly higher than the historical range. The minimum average for the same month was 14.6°C. Due to high temperatures, grapes were harvested very early in the season.

Harvest date: March, 19th 2018.