



GRUS 2018



APPELLATION	Elqui Valley AOC, Chile
GRAPES	51% Syrah – 16% Petit Verdot – 15% Petite Sirah 10% Grenache – 5% Malbec – 3% Carignan
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	Vineyards are located between 1,720 and 2,206 meters above sea level
VINIFICATION	Grapes had a pre-fermentation maceration of 2-3 days in rock wine presses. Grape treading at different intensity levels and there is no post-fermentation maceration. Grapes are placed in rock wine presses without crushing the skin and and 20% to 30% whole cluster. Only Grenache goes under fermentation process in concrete tanks in order to avoid oxidation.
MATURATION	1600-litre concrete eggs /2500-litre wood foudres and in 6000-litre in truncated concrete wine tanks for 9 months.
PRODUCTION	25.350 (750 cc), bottled at the premises
BOTTLING	November, 10 th , 2018

REVIEW

Technical data

Alcohol	13,7 %
PH	3,30
Residual sugar	1.69 g/l
Total acidity	6.77 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuaiz 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: During wintertime, rain reached 234 mm, double than historical average. There were two snow events during that winter, one that reached 15cm and another one 4 cm. There was no frost during springtime. It was a very good year, allowing water accumulation in the mountains, providing water supply to the streams around the vineyard.

Summer 2018: The season was dry, with no rain and a maximum average temperature during January of 29.1°C, higher than the historical average.

Harvest date: Syrah, February 13th and Carignan, 27th March.