



RHU 2015

APPELLATION	Elqui Valley AOC, Chile
GRAPES	80% Syrah — 15% Petite Sirah — 5% 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	Vineyards are located between 1,720 and 2,206 meters above sea level
VINIFICATION	The Syrah and the Petite Sirah had a pre-fermentation maceration of 3 days in rock wine presses. For the Grenache, fermentation was made in concrete tanks due to oxidation sensibility. Fermentation is spontaneous with indigenous yeast. Whole grape grains get in rock wine presses, with 20% to 40% of whole cluster. Daily grape-treading is done to provide tension and softness to the wine. Maceration period lasted 11 days in rock wine presses and 30 days for the Grenache.
MATURATION	2500-litre wood foudres for 35 months
PRODUCTION	3.357 bottles
BOTTLING	January, 6 th , 2018.

REVIEW

Technical data

Alcohol	13,4 %
PH	3,27
Residual sugar	1.69 g/l
Total acidity	6.64 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuz 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 2014: Very dry winter and spring, with only 57mm of rain, lower than the area average. There were no snowfalls or frosts in the vineyards during springtime.

Summer 2015: There was no rain during summer. Maximum average temperature for January, the warmest month, was 24.7° C. It was one of the coldest January registered in Alcohuz.

Harvest date: Syrah, February 25th; Petite Sirah, March 12th and Grenache, March 16th.