

# CUESTA CHICA 2019



<b>APPELLATION</b>	Elqui Valley AOC, Chile
<b>GRAPES</b>	100% Garnacha
<b>GEOLOGY</b>	Granitic, Andes Mountain Range
<b>SOIL</b>	Granitic in several stages of alteration
<b>CLIMATE</b>	Dry (100 mm average rain per year) with high temperature oscillation.
<b>ALTITUDE</b>	2,179 meters above sea level.
<b>VINIFICATION</b>	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.
<b>MATURATION</b>	1600-litre concrete eggs for 22 months.
<b>HARVEST DATE</b>	March, 8 <sup>th</sup> 2019
<b>NUMBER OF BOTTLES</b>	3.415 bottles (750cc)
<b>BOTTLING</b>	January, 16 <sup>th</sup> 2021

## REVIEW

### Technical data

Alcohol	13,5 %
PH	3,47
Residual sugar	1.69 g/l
Total acidity	5.20 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 variety. It also expresses the place of origin, which is high and granite soil.

### Growing season

Winter – spring 2018: During wintertime, there was just one snow event with 22 cm in June. There were no frosts and the begging of springtime. Bud break started early (24th October); therefore, ripening came early as well, with a slightly smaller production compared to a regular year. Annual rain for that year was 27 mm.

Summer 2019: The summer was dry, without rain, and with a maximum average temperature of 29.6° C during January 2019. The minimum average for the same month was 12.3° C. The harvest started on February 12, and the Grenache that was harvested on March 8.