

GRUS 2019



APPELLATION	Elqui Valley AOC, Chile
GRAPES	75% Syrah – 13% Petite Sirah – 7% Garnacha 2% Malbec – 2% Cariñena – 1% Petit Verdot
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 50% whole cluster. Only Garnacha 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	27.694 (750 cc) bottles
BOTTLING	November, 24 th , 2019

REVIEW

Technical data

Alcohol	13,8 %
PH	3,49
Residual sugar	1.70 g/l
Total acidity	5.93 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 2018: During wintertime, there was only one 22-centimeter snow event in June. There were no frosts in the early spring. Bud break was early (October 24th) with led to early ripening and a rather low production of grapes compared to an average year. Rainfall was 27 mm in 2018.

Summer 2019: The season was dry, no rain. Maximum average temperature during January was 29.6°C, and 12.3° the lowest.

Harvest date: It started with Syrah on February 12th and finished on March 25th with Cariñena.