



RHU 2016

APPELLATION	Elqui Valley AOC, Chile
GRAPES	93% Syrah — 4% Petite Sirah — 3% Grenache
GEOLOGY	Granitic batholith from the Triassic period (290 millions of years ago) Granitic rocks highly modified.
SOIL	Granitic in several stages of alteration
CLIMATE	Dry (100 mm average rain per year) with high temperature oscillation
ALTITUDE	Vineyards are located between 1,750 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. Grapes in wine presses are 40% whole cluster with skin. Fermentation is spontaneous with indigenous yeast, with daily grape-treading to provide tension and softness to the wine. Maceration period lasted 11 days in rock wine presses and 20days for the Grenache.
MATURATION	2500-litre wood foudres for 29 months
PRODUCTION	4.255 bottles
BOTTLING	November, 10 th , 2018.

REVIEW

Technical data

Alcohol	13,7 %
PH	3,62
Residual sugar	1.49 g/l
Total acidity	6.78 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuz village, right in the Andes Mountain Range between 1.750 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 2015: Cold winter with 118mm of rain, slightly higher than historical average. We had two snow events: July 12th the first one with 32 centimetres and the second one on October 14th with 30 centimetres. On October 15th, there was a frost (-2.8°) that heavily affected plants and grape buds. Production was limited this year, with only 18% of expected production.

Summer 2016: It was a dry summer, no rain, with an average temperature of 28.6°C in January, slightly lower than an average year. The lowest average temperature for the same month was 12.8°C.

Harvest date: It was 1 months later than regular date, due to the snowfall and springtime frost. Syrah, March 23rd; Petite Sirah, April 6th; and Grenache, April 7th.