



RHU 2017



APPELLATION	Elqui Valley AOC, Chile
GRAPES	85% Syrah – 15% Carignan
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 1,788 and 2,100 meters above sea level
VINIFICATION	The grapes had a natural pre-fermentation maceration of 2 to 3 days in rock wine presses. Fermentation is spontaneous with indigenous yeast. Whole grapes get into the rock press, without crushing their skin, 60% whole cluster. Daily grape-treading at different intensity levels.
MATURATION	2500-litre wood foudres for 30 months
PRODUCTION	3.585 bottles (750 ml) – 50 Magnum (1.5 L)
BOTTLING	November 23 rd , 2019.

REVIEW

Technical data

Alcohol	13,4 %
PH	3,4
Residual sugar	1.67 g/l
Total acidity	6.17 g/L (Tartaric)

Vineyard

The vineyard is in Alcohuz village, right in the Andes Mountain Range between 1.788 and 2.100 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 2016: It was an average winter, with 84.5mm of rain, slightly lower than historical average. There were no snow events and on October 19th there was a frost (-3.5°) that did not affect the vineyard. It was a short event and by 8:00 am, temperature had already risen above zero.

Summer 2017: It was a dry summer, no rain, with an average maximum temperature of 29.7°C in January, the highest in recent years. The lowest average temperature for January as well, was 14.6°C. Due to these temperatures, grapes had to be harvested very early in the season.

Harvest date: Syrah was harvested on January 25th; and the Carignan, on March 15th.