

CUESTA CHICA 2021



APELLATION	Elqui Valley AOC, Chile
GRAPES	100% Garnacha
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	2,179 meters above sea level.
VINIFICATION	Grapes are fermented in truncated concrete wine tanks with 100% whole clusters. There is no grape-treading and fermentation is spontaneous with indigenous yeast. Maceration period lasted 30 days.
AGING	1.600-litre concrete eggs for 18 months.
HARVEST DATE	March 2 th , 2021
NUMBER OF BOTTLES	1950 bottles (750cc) and 100 magnum bottles
BOTTLING	January 6 th , 2023

REVIEW

Technical data

Alcohol	13 %
PH	3,35
Residual sugar	1.73 g/l
Total acidity	5.15 g/L (Tartaric)

Vineyard

The vineyard is in Alcohuaiz village, right in the Andes Mountain Range at 2.179 meters 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. Also, the wine shows an altitude terroir with granitic soil.

Growing season

Winter – spring 2020: During the winter the rains were 55 mm and there was a single snow event of 10 centimeters on June 17.

Summer 2021: Summer was hot, with average maximum temperatures in January of 30°C. It was a very early harvest, beginning with the Malbec harvest on February 1 and ending with the Cariñena on March 12.