

GRUS 2020



APPELLATION	Elqui Valley AOC, Chile
GRAPES	Syrah 42% – Grenache 25% – Petit Verdot 20% Touriga Nacional 8% – Petite Sirah 5%
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 1,750 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 Grenache 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.
N° OF BOTTLES	6.696 bottles, 750cc.
BOTTLING	January, 18 th 2021

REVIEW

Technical data

Alcohol	13,5 %
PH	3,44
Residual sugar	1.70 g/l
Total acidity	6.17 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuaiz 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 2019: There was only one snow event in July. There were a few frosts, but they did not affected production. Budding started at the end of September, which led to an earlier ripen and a slightly low production of grapes, compared to an average year. In 2019, total rainfall was 35mm.

Summer 2020: Summer was dry, warm and without rain. Alcohuaiz harvest season started at the beginning of February with Syrah on February 7th and finished on March 10th with Touriga Nacional.