





APPELLATION	Elqui Valley AOC, Chile
GRAPES	Syrah 59% — Touriga Nacional 13% — Cariñena 12% Petit Verdot 8% — Petite Sirah 6% — Malbec 2%
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 100% whole cluster.
MATURATION	1600-litre concrete eggs /2500-litre wood foudres and in 6000-litre in truncated concrete wine tanks for 11 months.
N° OF BOTTLES	15.227 (750 cc) bottles and 90 magnum bottles
BOTTLING	January, 6 th 2023

REVIEW

Technical data

Alcohol 13,5 % PH 3,40 Residual sugar 1.80 g/l

Total acidity 6.17 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuaz 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 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° celcius. It was a very early harvest, beginning with the Malbec harvest on February 1 and ending with the Cariñena on March 12.