





APPELLATION	Elqui Valley AOC, Chile
GRAPES	68% Syrah — 18% Petit Verdot — 9% Touriga Nacional 3% Petite Sirah — 2% Grenache
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	The grapes are fermented in rock wine presses, with the exception of the Grenache. Only native yeasts are used and there are no additives in the process. Almost all varieties fermented with 90% whole cluster.
DATE OF HARVEST	Started on February 2 nd with Syrah and finished with Petite Sirah on March 10 th
MATURATION	Concrete tanks for 14 months
N° OF BOTTLES	23.490 (750 cc) bottles
BOTTLING	May, 30 th 2022

REVIEW

Technical data

Alcohol 13,5 % PH 3,48 Residual sugar 1.44 g/l

13,5% VOL. 750 ML

Total acidity 5.84 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 2020 – spring 2021: Winter had precipitation of 55 mm and a single snow event of 10 cm on June 17. Summer was hot, with an average maximum temperature in January of 30°C. It was a very early vintage, started on February 2nd with Syrah, followed by the Touriga Nacional on February 25th and finally the Petite Sirah and Petit Verdot on March 10th.