



CUESTA CHICA 2022



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	2,100 meters average altitude
VINIFICATION	Grapes are fermented in truncated concrete wine tanks. This is the first vintage in which the grapes come from three high altitude plots: Cuesta Chica, Cuesta Grande and El Llano. 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	The three vineyards that are part of the Cuesta Chica 2022 blend were harvested on different dates: CUESTA CHICA was harvested on March 4 and vinified with 80% whole cluster. CUESTA GRANDE was harvested on March 11 and vinified with 60% whole cluster. EL LLANO was harvested on March 15 and vinified with 100% whole cluster.

N° OF BOTTLES	3400 bottles (750cc) and 100 magnum bottles
BOTTLING	January 10 th , 2024

REVIEW

Technical data

Alcohol	13,5 %
PH	3,56
Residual sugar	1.69 g/l
Total acidity	5.13 g/L (Tartaric)

Vineyard

The vineyard is in Alcohuz village, right in the Andes Mountain Range at 2.100 meters average 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 2021: 32 mm of rainfall during the Winter, well below the historical average in Alcohuz. There was a 10 cm snow event during the month of June, which allowed us to have some water reserves for the summer. Spring was cold.

Summer 2022: The summer was relatively warm, with an average temperature in January of 26.9° C and 28.2° C for the month of February. This is the first vintage that the grapes come from three high altitude plots.