



GRUS 2022

APPELLATION	Elqui Valley AOC, Chile
GRAPES	Syrah 69% — Garnacha 17% — Petite Sirah 4% Petit Verdot 4% — Touringa Nacional 4% Cariñena 1% — Malbec 1%
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	7.977 (750 cc) bottles and 50 magnum bottles
BOTTLING	January, 10 th 2024

REVIEW

Technical data

Alcohol	13,5 %
PH	3,37
Residual sugar	1.54 g/l
Total acidity	6.80 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohual 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 2021: 32 mm of rainfall during the Winter, well below the historical average in Alcohual. 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. The harvest began on february 8 with the syrah and ended on march 17 with the cariñena. Harvesting period lasted 38 days.