

CUESTA CHICA - VIÑEDOS DE ALCOHUAZ

Elqui Valley



APPELLATION: Elqui Valley

BLEND: Garnacha

WINEMAKER: Marcelo Retamal

VINEYARD: _____

The Elqui Valley forms a corridor between the cool Pacific of northern Chile and the Andean mountains in the east of the country. The grapes for this Grenache come from a single vineyard at 2200 metres. Up here summers are hot and sunny, winters cold, and the daily diurnal temperature range is extreme. Rainfall can be as low as 100mm per year. Soils are decomposed granite from the Andes with a high mineral content. All these factors combined lead to thick skinned grapes.

VITICULTURE: _____

Farmed both organically and biodynamically.

WINEMAKING: _____

The grapes are foot trodden in stone lagares prior to vinification. Reta feels this is necessary to gently extract the flavours, and tannins from the thick skinned grapes. Fermentation is with wild yeast and the wines are then aged in concrete eggs for 12months. Made naturally with no other additives.

Website: <http://vdalcohuaz.cl/en>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Juicy and aromatic with red fruits and a floral lift. Bright fruit on the palate with lovely fine tannins.