

RHU – VIÑEDOS DE ALCOHUAZ

Elqui Valley



APPELLATION: Elqui Valley

BLEND: Syrah (80%) Petite Syrah (12%) Garnacha (8%)

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 vineyards are at altitudes between 1700 and 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 of these factors combined lead to thick skinned grapes.

VITICULTURE: _____

Farmed both organically and biodynamically.

WINEMAKING: _____

The grapes are foot trodden and fermented in stone lagares. Fermentation is 90% whole bunch, with wild yeast. The wines are then aged in 2,500 litre oak foudres for 32 months. Made naturally with no other additives.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A complex nose with a Northern Rhone character, meaty notes, dark plummy fruit and black olives. Creamy on the palette with a graphite, mineral finish.