



# VIÑEDOS DE ALCOHUAZ

## Cuesta Chica

Viñedos de Alcohuz, named after a small village high up in the Elqui Valley, was founded in 2005 by Patricio & Alvaro Flaño after a visiting friend suggested that the boulder-strewn, sandy granite soils of the area looked to be the perfect place to plant some vines. After confirmation of the area's potential by viticulturalist Eduardo Silva, Patricio and his son Alvaro began planting Syrah, Malbec, Cabernet Franc, Merlot, Garnacha, Petite Syrah, Petit Verdot, Cariñena and Touriga Nacional at elevations ranging between 1800-2200 meters above sea level. The Cabernet Franc and Merlot did not survive, but the other varieties thrived. Now totalling 18 hectares (with an additional 2 hectares Roussanne and Marsanne recently planted but not yet in production), Viñedos de Alcohuz has the distinction of being one of the highest commercial vineyard in the world.

A testament to the forethought and efforts Patricio and Alvaro put into locating and planting their vineyards came about in 2007 when Marcelo Retamal joined the project. Reta is the iconoclastic winemaker of De Martino and a proponent of site expression, heritage vines, non-interventionist winemaking, and a pioneer of championing wines made outside of the Central Valley of Chile. From the first vintage each variety has been harvested by hand, fermented by indigenous yeasts in stone lagars and crushed by foot. The wines are then aged in concrete eggs or Stockinger foudre. These steps reveal and preserve the natural acidity and freshness innate to this mountain fruit. These are pure, vibrant and exciting wines - exactly the sort we couldn't pass up the opportunity to represent.

First made in 2015, Cuesta Chica is 100% Garnacha from a single vineyard of the same name and planted at an elevation close to 2200 meters above sea level. Fermented in stone lagars and aged in concrete eggs, it is a rare, pure and expressive example of mountain Garnacha that more closely resembles the wines of the Gredos than typical of Garnacha in Chile.

### ORIGIN

*Chile*

### APPELLATION

*Elqui Valley*

### SOIL

*Sand, decomposed granite*

### AGE OF VINES

*9-14*

### ELEVATION

*2179 meters*

### VARIETIES

*Garnacha*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, partially destemmed,  
natural yeast fermentation in stone  
lagars, crushed by foot*

### AGING

*23 months in concrete eggs*

## ACCOLADES

91 – 2020 Cuesta Chica – Vinous Media

93 – 2020 Cuesta Chica – Decanter

93 – 2019 Cuesta Chica – Vinous Media

