



VIÑEDOS DE ALCOHUAZ

Cuesta Chica

Marcelo, or Reta as he prefers to be called, is one of Chile's most esteemed winemakers and a leader in a burgeoning back-to-the-soil movement sweeping through the country. When he joined Viñedos de Alcohuz, he was the iconic winemaker of DeMartino where he was already a proponent of site expression, heritage vines, non-interventionist winemaking, and a champion for wines made outside of Chile's Central Valley. Given the opportunity to not only work with vineyards organically farmed from the start, he could also implement a series of practices (or, more precisely, non-practices) to ensure that the uniqueness of Alto Elqui isn't lost in the cellar. Each variety is picked by hand and crushed by foot in stone lagars. Fermentations are spontaneous. After pressing, the wine is gravity-fed into concrete eggs, Stockinger foudres, or French oak vats for undisturbed aging. Some wines are made from single varieties and parcels, while others are blends where each variety supports the others. After fifteen years of tasting and blending, each cuvée has suggested itself rather than being imposed by some formula or plan.

All these steps reveal and preserve the natural acidity and freshness innate to this mountain fruit. They combine the radiant abundance of warm sunny days, a backbone of minerality from the granite, and the liveliness of cold summer nights in the mountains. These lo-fi wines are pure, vibrant, thrilling, and vital. Perhaps it has something to do with all those the ley lines that draw the new-agers to the area. We're more inclined to believe Alvaro's vision and Reta's confidently minimalist instincts.

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

95 – 2022 Cuesta Chica – James Suckling

92 – 2021 Cuesta Chica – Vinous Media

95 – 2020 Cuesta Chica – Wine Advocate

