

VIÑEDOS DE ALCOHUAZ

Grus



ORIGIN

Chile

APPELLATION

Elqui Valley

SOIL

Sand, granite, gravel

AGE OF VINES

9-14 years old

ELEVATION

1720-2206 meters

VARIETIES

Syrah, Garnacha, Petite Syrah, Petit Verdot

FARMING

Practicing organic and biodynamic

FERMENTATION

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

AGING

12 months in concrete eggs

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.

The local name for the southern constellation of the crane, Grus is blend of Syrah and Garnacha, with small additions of Petite Syrah and Petit Verdot. Sourced from several sites and elevations Grus is a calling card for the estate. It is fermented in stone lagars with daily treading of the grapes by foot so as to not extract harsh tannins from the thick-skinned grapes typical of the extreme environment of the Alta Elqui Valley.

ACCOLADES

92 – 2017 Grus – Wine Advocate

93 – 2016 Grus – Wine Advocate

92 – 2015 Grus – Wine Advocate

