



# VIÑEDOS DE ALCOHUAZ

## Grus

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 Alcohuaaz, 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 newcomers to the area. We're more inclined to believe Alvaro's vision and Reta's confidently minimalist instincts.

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.

### ORIGIN

*Chile*

### APPELLATION

*Elqui Valley*

### SOIL

*Sand, granite, gravel*

### AGE OF VINES

*9-14*

### ELEVATION

*1720-2206 meters*

### VARIETIES

*Syrah, Garnacha, Petite Syrah, Petit Verdot*

### FARMING

*Sustainable*

### FERMENTATION

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

### AGING

*12 months in concrete eggs*

## ACCOLADES

93 – 2022 Grus – Vinous Media

94 – 2021 Grus – Wine Advocate

93 – 2021 Grus – Vinous Media

