



VIÑEDOS DE ALCOHUAZ

La Era

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.

Rounding out the trio of single vineyard and single variety of wines named after birds native to the Elqui Valley is La Era, a 100% Malbec from a plot of young vines covering less than a hectare and planted at an elevation of 1796 meters above sea level. This is completely unlike the more rustic wines of Cahors or the voluptuous examples across the border in Argentina. With a core of intense fruit matched with an equal amount of acidity, this engaging wine makes one long not only for some roasted meat but more examples of high-elevation Malbec to enjoy.

ORIGIN

Chile

APPELLATION

Elqui Valley

SOIL

Sand, decomposed granite

AGE OF VINES

9-14

ELEVATION

1796 meters

VARIETIES

Malbec

FARMING

Sustainable

FERMENTATION

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

AGING

23 months in Stockinger foudres

ACCOLADES

94 – 2017 La Era – Wine Advocate

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