Vinedos de Alcohuaz

With fruit grown between 1,720 and 2,206 metres above sea level , this blend offers vivid freshness , polished texture, and a granite-driven frame–a beacon of high-altitude South American red wine.

VIÑEDOS DE ALCOHUAZ VALLE DE ELQUI

93

'Grus de Alcohuaz' Mezcla Tinta 2020

Elqui Valley, Chile

Region and Vineyards

Viñedos de Alcohuaz is perched high in the **Alta Elqui Valley** in northern Chile, where vines grow in a dramatic Andean corridor. The vineyard parcels for Grus lie between **1,720 and 2,206 metres**, making them among the highest planted in the Southern Hemisphere. This elevation provides **sun-drenched days and cold nights**, conditions that preserve **natural acidity** and allow for slow, balanced ripening.

The soils are a blend of **sand, granite, and gravel**, lending the wine a signature **mineral backbone** and fine structure. The dry, desert-like climate of Alto Elqui reduces disease pressure, allowing for **sustainable farming without chemical inputs**. This rugged environment shapes wines of lift, structure, and understated power.

Winemaking

Each grape variety—primarily **Syrah** and **Garnacha**, with small proportions of **Petite Syrah and Petit Verdot**—is **hand-harvested and destemmed**, then **foot-trodden in open stone lagars**. This gentle method helps manage the naturally thick skins of mountain grapes, avoiding over-extraction.

Fermentation is **spontaneous**, using **native yeasts**, and the must is treaded daily. After pressing, the wine is aged for **12 months in concrete eggs**, which preserve freshness, texture, and purity without the influence of oak. Minimal intervention and a gravity-fed cellar approach result in a red blend that is vivid, lifted, and transparent to place.

Tasting Notes

- **Color:** Deep ruby-purple with striking clarity.
- **Aroma:** Aromas of crushed berries, violets, wild herbs, cracked pepper, and stony minerality.
- **Palate:** Fresh and medium-bodied, with vibrant acidity, silky tannins, and a finish that hums with granite tension and floral lift. A blend that feels both elemental and precise.

Alcohol :13,50 %

Composition: 56% Syrah, 21% Grenache, 14% Petite Syrah, 9% Petit Verdot

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'Grus de Alcohuaz' Mezcla Tinta 2020

Did you know?

The name **Grus** refers to a constellation in the southern sky—the crane—a nod to both the wine's **celestial elevation** and its **grounded balance**. It serves as the **signature red blend** of the estate and was the **first wine released** by Viñedos de Alcohuaz, laying the foundation for its reputation as a pioneer of high-altitude Chilean winemaking.

Wine Pairing Ideas

- **Chargrilled quail with thyme and juniper** - The herbal lift and precision of the wine pair seamlessly with game bird and woodsmoke.
- **Pork tenderloin with roasted beets and fennel** - The wine's floral lift and acidity cut through sweetness and earth.
- **Ratatouille or Provençal vegetable stew** - The blend's finesse and minerality echo the dish's layered herbal character.
- **Aged goat cheese or Ossau-Iraty** - These cheeses complement the wine's structure and spice.

Robert Parker (RP) : 93 Points (2020)

The 2020 Grus is the first year they included Touriga Nacional in the wine, a grape that is very noticeable in the blends. It's a blend of Syrah (42%), Garnacha (25%), Petite Sirah (5%), Petit Verdot (20%) and Touriga Nacional (8%) fermented with 50% full clusters in lagar, except the Garnacha, which fermented in concrete tanks to avoid oxidation, and matured in 1,600-liter concrete eggs, 2,500-liter oak foudres and 6,000-liter tronconic vats for 10 months. The character from Elqui is wet granite. It was a very warm year and it was challenging, with all the grapes ripening at the same time. 6,696 bottles produced. It was bottled in January 2021.