



# Vinedos de Alcohuz

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.



## 'Grus de Alcohuz' Mezcla Tinta 2020

Elqui Valley, Chile

### Region and Vineyards

Viñedos de Alcohuz 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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## 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 Alcohuez, 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.*



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