

# Elqui Red Blend

## THE FACTS

**COUNTRY:** Chile

**REGION:** Coquimbo

**APPELLATION:** Elqui Valley

**CEPAGE:** 46% Carmenere, 44% Syrah, 10% Malbec

**WINEMAKING:** Very long maturation period in the vineyards due to very cool nights, which makes for an oscillation (day/night swings) of nearly 40F. Fermentation takes place in stainless steel tanks with temperature controlled jackets to ensure certain temps are not exceeded. Very important to maintain fresh fruit characters in finished wines. Fermentation takes approx. 12-14 days w/ a total skin contact time of 3-4 weeks depending on lots.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 100% barrel aged with a mix of New, 1st and 2nd use oak

**ANNUAL PRODUCTION:** 5619 bottles

## THE STORY

Danish born and raised Steffan Jorgensen (previously Head Winemaker at Bergevin Lane in Walla Walla) and his wife Pamela Nunez (native to Chile and an experienced winemaker with stints across Chile's top properties) make small lot varietal wines and blends from 20 acres of estate fruit planted in four separate vineyard sites.

All wines are made with special attention to their mineral and earthy aspects and combine with Steffan's style that delivers a broad/voluptuous style with deep acidity.

## THE ADJECTIVES

**OVERALL:** Rich & Deep

**AROMAS / FLAVORS:** Earth & Spice

**MOUThFEEL:** Full & Velvety

