

# Alchemy

## GRAND CUVÉE

Cachapoal Valley

Alchemy Grand Cuvée is made from Carmenere, Syrah and Malbec grapes 100% harvested by hand and then 100% destemmed by hand. Our grapes never touch a crusher or de-stemmer, pumps and are bottled un-fined and unfiltered. Grapes are fermented with native yeasts in small open top vessels, then gently pressed using small hydro presses that extract the juice slowly and gently as to not extract astringent tannins. Wines are settled and then transferred using gravity in French oak barrels where they spend the next 18 months aging. The result is a wine with exception deep red color, aromas of cassis, dark red fruits, tobacco and peppercorns. It's rich mouth feel and tannins provide weight to blend without drying tannins as a result of the gentle care given during the winemaking process.

### Technical data

Pairings:	Grilled meats, pasta with red sauces, Charcuterie and strong cheeses.
Varietals:	70% Carménère, 20% Syrah, 10% Malbec
Appellation :	Cachapoal Valley, Chile
Alcohol :	14.5 %
PH:	3.61
TA:	5.3 g/L
Residual Sugar:	0.2 g/L
Storage:	18 months in French oak, 20% New
Production:	500 cases
Winemaking:	Bottled unfinned and unfiltered
Aging potential:	8-10 years

ALCHEMY IS A HAND-MADE CREATION OF WINEMAKER ALPHONSE DEROSE AND FRIENDS. INSPIRED BY A LATE NIGHT EVENING OF MUSIC PLAYED BY CHILEAN FRIENDS JUAN PABLO AND OMAR, THE THREE CONCOCTED A VISION OF ONLY THE BEST GRAPES BEING PROCESSED 100% BY HAND. EACH BERRY IS HAND REMOVED FROM EVERY CLUSTER ONE BY ONE. THE RESULT IS A ROBUST WINE WITH AROMAS OF DARK RED FRUITS, SPICE AND TOAST. ALCHEMY IS ONLY PRODUCED FROM EXCEPTIONAL YEARS AND HAS LIMITED AVAILABILITY.

