

# Alchemy

## GRENACHE

Colchagua Valley

Alchemy Grenache is made from grapes 100% harvested by hand and then 100% destemmed by hand. Our grapes never touch a crusher, a de-stemmer or pumps and is 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 12 months aging. The result is a wine with exception vibrant red color, aromas of cranberries, sage, and spice. It has firm yet mature tannins, a result of ripe fruit from this thick-skinned Grenache and the gentle care given during the winemaking process.

### Technical data

Pairings:	Pair with Pasta with cream sauces, rich cheese and mushroom Risotto.
Varietal:	100% Grenache
Appellation:	Colchagua Valley, Chile
Alcohol:	14.1 %
PH:	3.47
TA:	6.3 g/L
Residual Sugar:	0.2 g/L
Barrel aging:	12 months in French Oak, 15% new.
Production:	500 cases
Aging potential:	6-8 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.

