

# Alchemy

*Colchagua Valley*



|                         |                            |
|-------------------------|----------------------------|
| Alcohol by Volume:      | 14.7%                      |
| PH                      | 3.68                       |
| Total Tartaric Acidity: | 4.87 g/L                   |
| Volatil Acidity:        | .69 g/L                    |
| Aging:                  | 24 Months<br>in French Oak |
| Production:             | 250 cases                  |

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 wine is then allowed to age 24 months in barrel prior to bottling. The wine is bottled unfinned and without filtration.

*As a result of this careful processing, you will find the wine to have an elegance not normally found in most Chilean Wines and much softer tannins due to the extended barrel aging. This blend of Cabernet Sauvignon (65%), Syrah (20%), Carmenere (10%) and Cabernet Franc (5%) has aromas of dark red fruits, spice and toast. Its soft mouthfeel is complemented by elegant tannins, hints of vanilla and berries. Alchemy is only produced from exceptional years and has limited availability with only 250 cases produced.*

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