



Wines from high
altitude vineyards

Atacama Desert

Toconao · Chile

Red Blend 2020

VARIETIES

Syrah 46%, Cot 41%, País 10%, Petit Verdot 2%, Cabernet Sauvignon 1%.

ORIGIN

Toconao, Chile.

TERROIR

The Ayllu wines are made by Lickan Antay right in the middle of the world's driest desert. Our vineyards are situated next to the Salar de Atacama salt flat, at the heart of the Pacific Ring of Fire. This is therefore a place with ancient, sandy soils that are rich in minerals and volcanic rocks. All of these factors are faithfully reflected in the sensory profile of our wines ("they taste of the desert").

The sun beats down on this area 360 days a year but the nights are cool and fresh and this enables the grapes to ripen slowly and in a controlled manner.

HARVEST

The clusters are hand-harvested at night by the light of the full moon or in the dim light of early morning. This ensures that the grapes are cold (10°C-15°C) when they arrive at the winery, in the perfect condition for vinification. In general, the white grapes are harvested in January and the red ones in February.

TASTING NOTES

- Color: Cherry red.
- Nose: Black olives, pepper at fist and then sutiles notes of asian plum, black tea, eucalyptus and butter.
- Palate: Well rounded and fruity with rich acidity and a soft and persistant bitterness

Serving temperature: 16°C.

