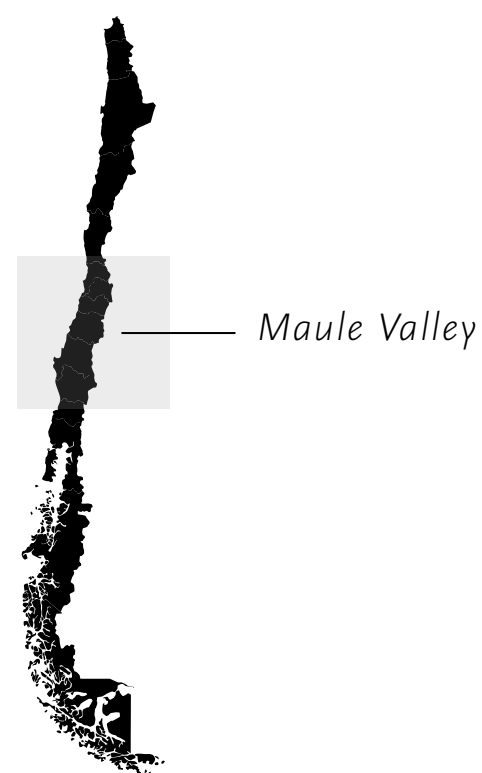


Elusiva celebrates fleeting beauty. The everyday organic, that which is appreciated briefly or escapes the eye entirely. From the faint form of land slowly coming into focus on the horizon, to the lichen that unfurls on the textured trunk.

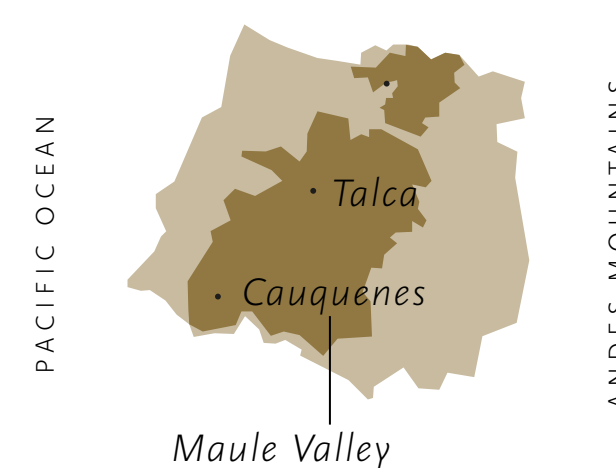
Vineyards

Maule Valley

Chile



Maule Region



Varieties

37.5% Carignan, 17.5% Syrah,
17.5% Cabernet Sauvignon,
15% Carménère, 12.5% Tannat

Technical Notes

- Ph: 3.42
- Residual sugar: 2.89 g/L
- Total acidity (tartaric acid): 5.03 g/L
- Alcohol: 14.0%

The Vintage

The 2018 season was exceptional in terms of performance and quality. There was a rain-free spring with good temperatures and conditions that allowed for the slow ripening of the grapes for superb development. Harvested with excellent maturity, wines showed great freshness, volume and structure in the mouth.

Winemaking & Aging

18 months
85% in 500L used French oak barrels
15% in concrete spheres (Galileos)

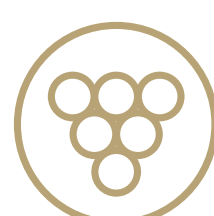
Native yeasts

Production: 500 bottles

Cellaring recommendation: 8 years

Tasting Notes

Elegant and fragrant nose, with lots of red fruit but also with herbal and floral layers. On the palate it has soft tannins, which fill the mouth perfectly balanced with acidity. Juicy at the end, which makes it long and persistent.



Organic



Vegan



Low sulfites



Gluten-free



Sustainable