



VIÑEDOS DE ALCOHUAZ

Tococo

Viñedos de Alcohuz, named after a small village high up in the Elqui Valley, was founded in 2005 by Patricio & Alvaro Flaño after a visiting friend suggested that the boulder-strewn, sandy granite soils of the area looked to be the perfect place to plant some vines. After confirmation of the area's potential by viticulturalist Eduardo Silva, Patricio and his son Alvaro began planting Syrah, Malbec, Cabernet Franc, Merlot, Garnacha, Petite Syrah, Petit Verdot, Cariñena and Touriga Nacional at elevations ranging between 1800-2200 meters above sea level. The Cabernet Franc and Merlot did not survive, but the other varieties thrived. Now totalling 18 hectares (with an additional 2 hectares Roussanne and Marsanne recently planted but not yet in production), Viñedos de Alcohuz has the distinction of being one of the highest commercial vineyard in the world.

A testament to the forethought and efforts Patricio and Alvaro put into locating and planting their vineyards came about in 2007 when Marcelo Retamal joined the project. Reta is the iconoclastic winemaker of De Martino and a proponent of site expression, heritage vines, non-interventionist winemaking, and a pioneer of championing wines made outside of the Central Valley of Chile. From the first vintage each variety has been harvested by hand, fermented by indigenous yeasts in stone lagars and crushed by foot. The wines are then aged in concrete eggs or Stockinger foudre. These steps reveal and preserve the natural acidity and freshness innate to this mountain fruit. These are pure, vibrant and exciting wines - exactly the sort we couldn't pass up the opportunity to represent.

A furtive and primarily terrestrial species of bird native to the Elqui Valley, Tococo is also a single vineyard Syrah from Viñedos de Alcohuz made from vines planted at 1788 meters above sea level. Syrah is the most significant grape variety planted on the estate and it forms the backbone of both Grus & Rhu as well as this limited single vineyard bottling.

ORIGIN

Chile

APPELLATION

Elqui Valley

SOIL

Sand, decomposed granite

AGE OF VINES

9-14

ELEVATION

1788 meters

VARIETIES

Syrah

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in stone lagars, crushed by foot

AGING

23 months in Stockinger foudres

ACCOLADES

93 – 2020 Tococo – Vinous Media

94 – 2019 Tococo – Vinous Media

93 – 2018 Tococo – Vinous Media

