

TOCOCO - VIÑEDOS DE ALCOHUAZ

Elqui Valley



APPELLATION: Elqui Valley

BLEND: Syrah

WINEMAKER: Marcelo Retamal

VINEYARD: _____

The Elqui Valley forms a corridor between the cool Pacific of northern Chile and the Andean mountains in the east of the country. The vineyards are at altitudes between 1700 and 1800 metres. Up here summers are hot and sunny, winters cold, and the daily diurnal temperature range is extreme. Rainfall can be as low as 100mm per year. Soils are decomposed granite from the Andes with a high mineral content. All of these factors combined lead to thick skinned grapes.

VITICULTURE: _____

Farmed both organically and biodynamically.

WINEMAKING: _____

The grapes are foot trodden in stone lagares prior to vinification. Reta feels this is necessary to gently extract the flavours, and tannins from the thick skinned grapes. Fermentation is with wild yeast and the wines are then aged in 2,500 litre oak foudres for 23 months. Made naturally with no other additives.



Website: <http://vdalcohuaz.cl/en>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

There's a hint of reduction on the nose, which quickly blows off to reveal aromas of fresh red fruit, violets and black pepper. 23 months in oak foudres have softened the mouthfeel which combines perfectly with refreshing acidity.