



Vinedos de Alcohuez

Born at nearly 1,800 metres above sea level, this high-altitude Syrah from Chile's Elqui Valley fuses granitic minerality, wild aromatics, and tension into a thrilling expression of the Andes.



Tococo Syrah 2020

Elqui Valley, Chile

Region and Vineyards

Viñedos de Alcohuez is located in the **Alto Elqui** sector of the Elqui Valley, northern Chile, at a staggering **1,788 metres above sea level**. This site is one of the highest viticultural zones in South America. Here, the **intense solar radiation** of the high Andes is tempered by **cold summer nights**, yielding grapes of natural acidity, deep pigmentation, and aromatic precision.

The soils are composed of **sand and decomposed granite**, lending the wine a marked **mineral spine** and fine-grained tannins. Farming is **sustainable**, with no chemical inputs and a minimal intervention approach throughout. The Tococo vineyard, dedicated solely to **Syrah**, sits in a singular micro-terroir where the extreme climate and unique geology sculpt a Syrah of rare finesse and freshness.

Winemaking

All grapes are **hand-harvested** and **crushed by foot** in traditional **stone lagars**—a nod to historical methods. Fermentation occurs spontaneously with **native yeasts**, ensuring true expression of the terroir. The must undergoes a gentle, extended maceration, extracting nuanced aromatics and layered textures without overextraction.

After pressing, the wine is **gravity-fed** into **large Stockinger foudres** for a slow, oxidative élevage of **23 months**, undisturbed and without racking. No additives or filtration are used. The result is a Syrah of intense purity, structure, and tension—a wine guided not by formula, but by intuition and the land itself.

Tasting Notes

- **Color:** Opaque purple-ruby with vibrant clarity at the rim.
- **Aroma:** Wild herbs, violets, black olive tapenade, cracked black pepper, smoked meat, and graphite.
- **Palate:** Fresh and structured with taut acidity, firm yet fine tannins, and a long finish echoing granite and spice. Elegant, vertical, and vividly expressive.

Alcohol :13,00 %

Composition: 100% Syrah



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Did you know?

Tococo takes its name from a **local ground-nesting bird**, native to the Elqui Valley. Elusive and deeply tied to the Andean ecosystem, the bird mirrors the wine's character—**earthbound, vibrant, and rooted in place**. This cuvée is produced only in small quantities and is among the **highest-altitude Syrahs** commercially made in Chile.

Wine Pairing Ideas

- **Roasted duck breast with blackberries** - The wine's acidity and dark fruit complement the richness of the meat and sauce.
- **Grilled lamb with rosemary and garlic** - Herbaceous and smoky elements in the wine mirror the seasoning and grilled char.
- **Mushroom risotto with truffle oil** - Earthiness in the dish plays beautifully with the Syrah's mineral core and savory depth.
- **Aged Manchego or Comté** - Hard cheeses bring out the structure and spice of the wine, softening the tannic edge.



Robert Parker (RP) : 94 Points (2020)

Tococo is a bird found in the Elqui Valley, and it's the name given to their Syrah that is complemented with 15% Petite Sirah. The vines for the 2020 Tococo are on altered granite soils at high altitude in the mountains: 1,788 meters for the Syrah and 2,206 meters for the Petite Sirah. The weather is quite extreme, with strong influence from the sun (being that high) and very dry (average rain is 100 liters per year!). In 2020, the wine kept 13% alcohol and a pH of 3.49, quite remarkable for the year. Aging was in oak foudres and lasted some 21 months. It has some meaty and smoky bacon aromas, and it's a little rounder and more exuberant than the 2021, more varietal, more fruit-driven. 8,171 bottles were filled in January 2022.



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