

TOCOCO 2018



APPELLATION	Elqui Valley AOC, Chile
GRAPES	100% Syrah
GEOLOGY	Granitic, Andes Mountain Range
SOIL	Granitic in several stages of alteration
CLIMATE	Dry (100 mm average rain per year) with high temperature oscillation.
ALTITUDE	1,788 meters above sea level.
VINIFICATION	Grapes had a pre-fermentation maceration of 2-3 days in rock wine presses. Fermentation is spontaneous with indigenous yeast and 20% to 30% whole cluster. Maceration period lasted 12 days.
MATURATION	Wood foudres for 21 months
PRODUCTION	10.415 bottles (750cc)
BOTTLING	November, 24 th , 2019.

REVIEW

Technical data

Alcohol	13,4 %
PH	3,34
Residual sugar	1.80 g/l
Total acidity	6.12 g/L (Tartaric)

Vineyard

The vineyard is located in Alcohuaiz village, at 1.788 meters above sea level, in Elqui Valley, Chile. It is a very bright place up in the mountains and the final goal is to have a wine which is a faithful reflection of the place of origin.

Growing season

Winter – spring 2017: Annual rain for that year was 234mm, more than double than historical average. There were two snow event, one of 15 cm and another one of 4cm. It was a very good year that allowed a good accumulation of water in the mountains and streams surrounding the vineyards.

Summer 2018: The summer was dry, without rain, and with a maximum average temperature of 29.1°C during January, slightly higher than the historical range. The minimum average for the same month was 14.6°C. Due to high temperatures, grapes were harvested very early in the season.

Harvest date: February, 21st 2018.