Tatio geysers

La Tirana festival

Valparais

CHILE

Rapa Nui

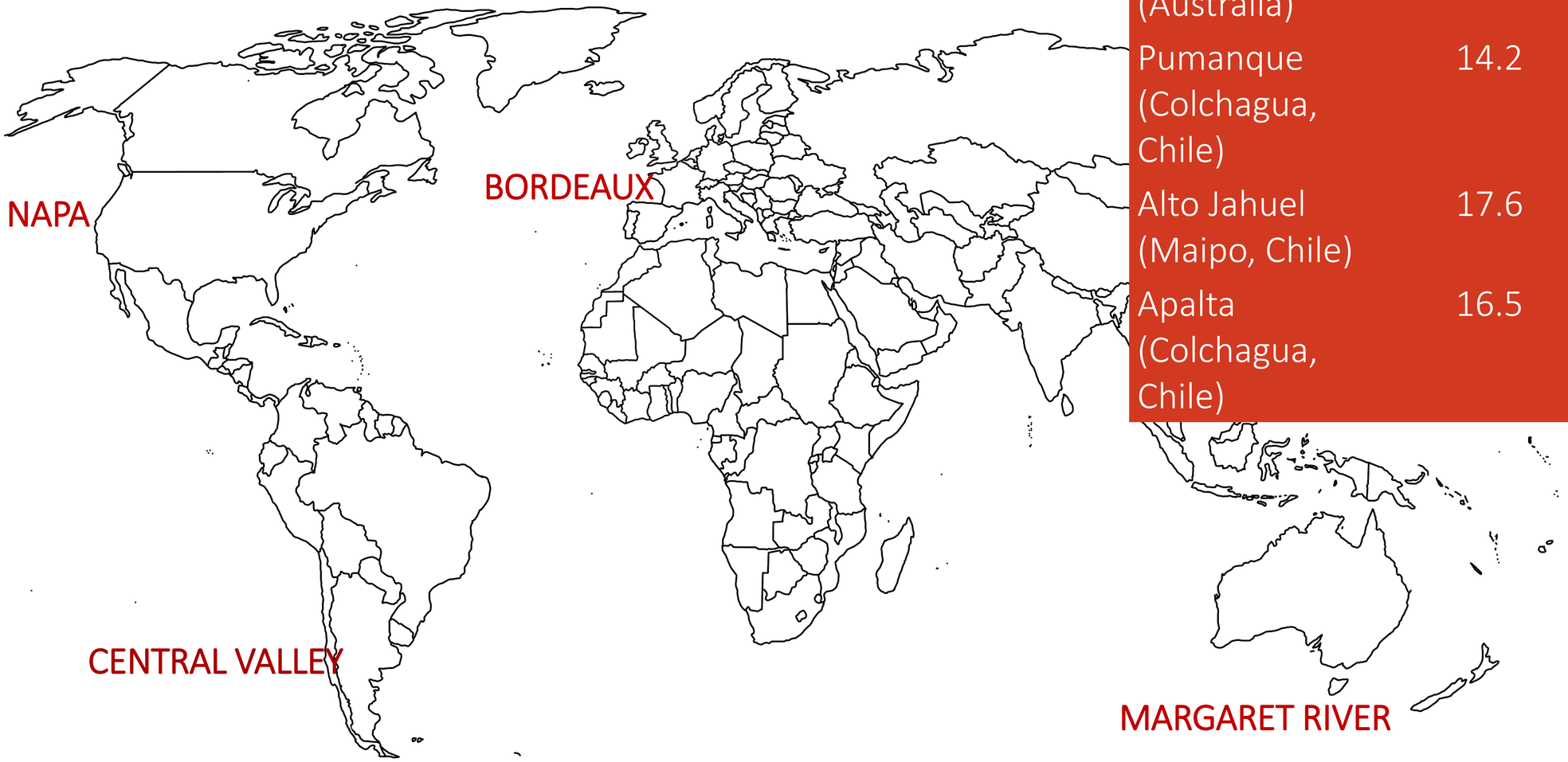
Araucanía

Patagonia

"Cabernet Country"
FOODS FROM Chile
Wines of Chile
The natural choice

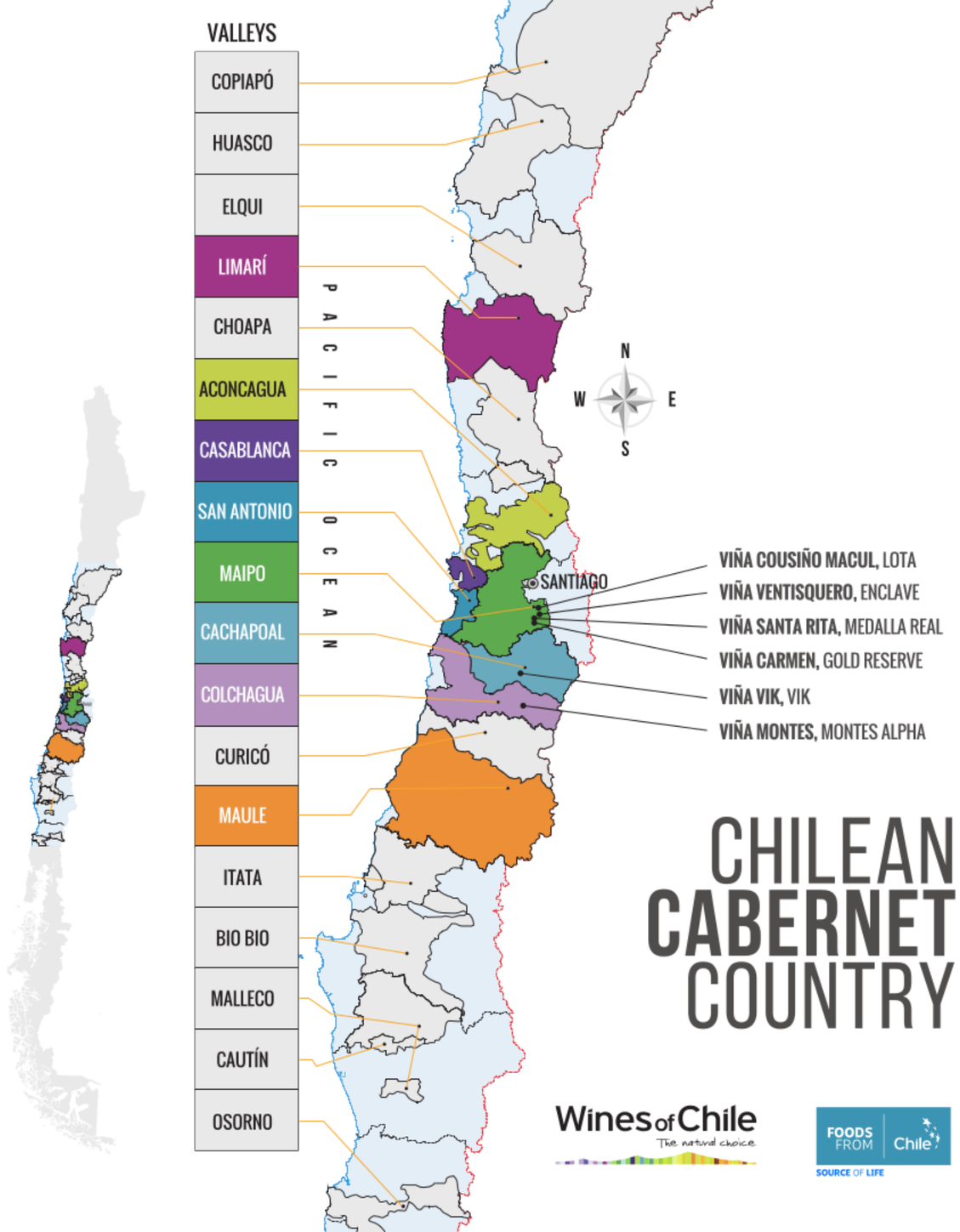
Wines of Chile
The natural choice

Cabernet World



Region	Diurnal Range (°C)	Average Minimum (°C)	Average Maximum (°C)
Bordeaux (France)	11.4	11.2	22.6
Coonawarra (Australia)	14.4	9.5	23.8
Pumanque (Colchagua, Chile)	14.2	10.1	21.9
Alto Jahuel (Maipo, Chile)	17.6	8.9	26.5
Apalta (Colchagua, Chile)	16.5	10.2	26.7

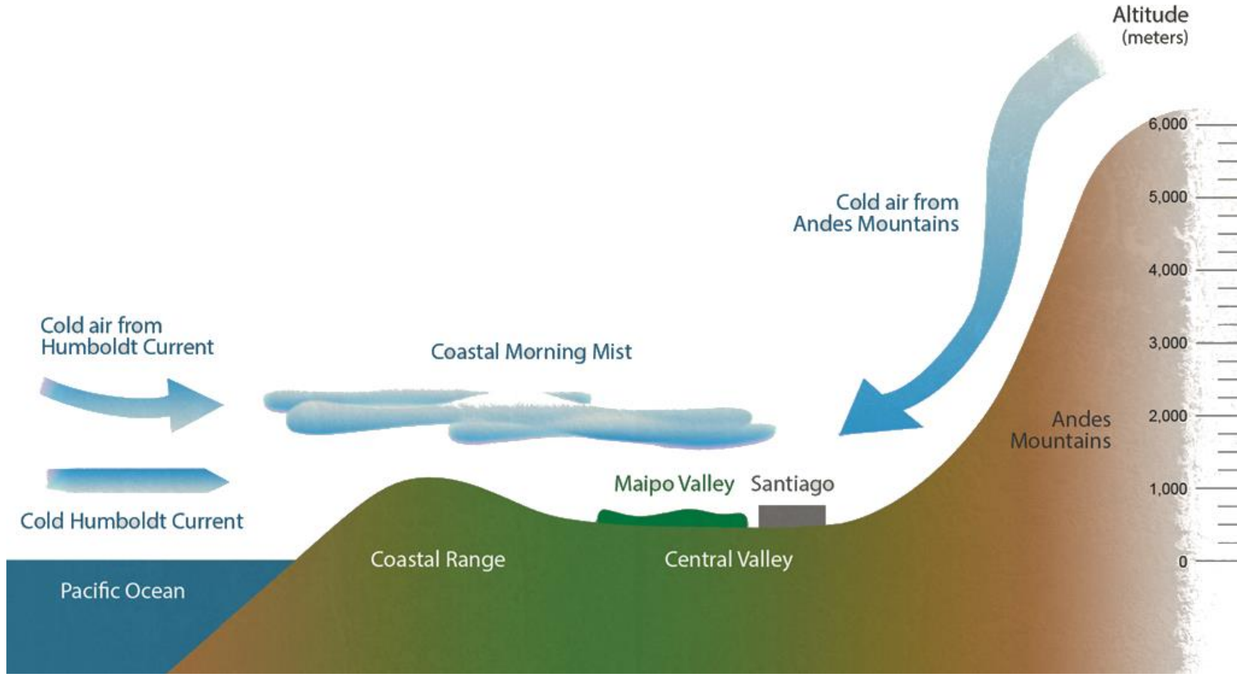
Wines of Chile
The natural choice



CHILEAN CABERNET COUNTRY

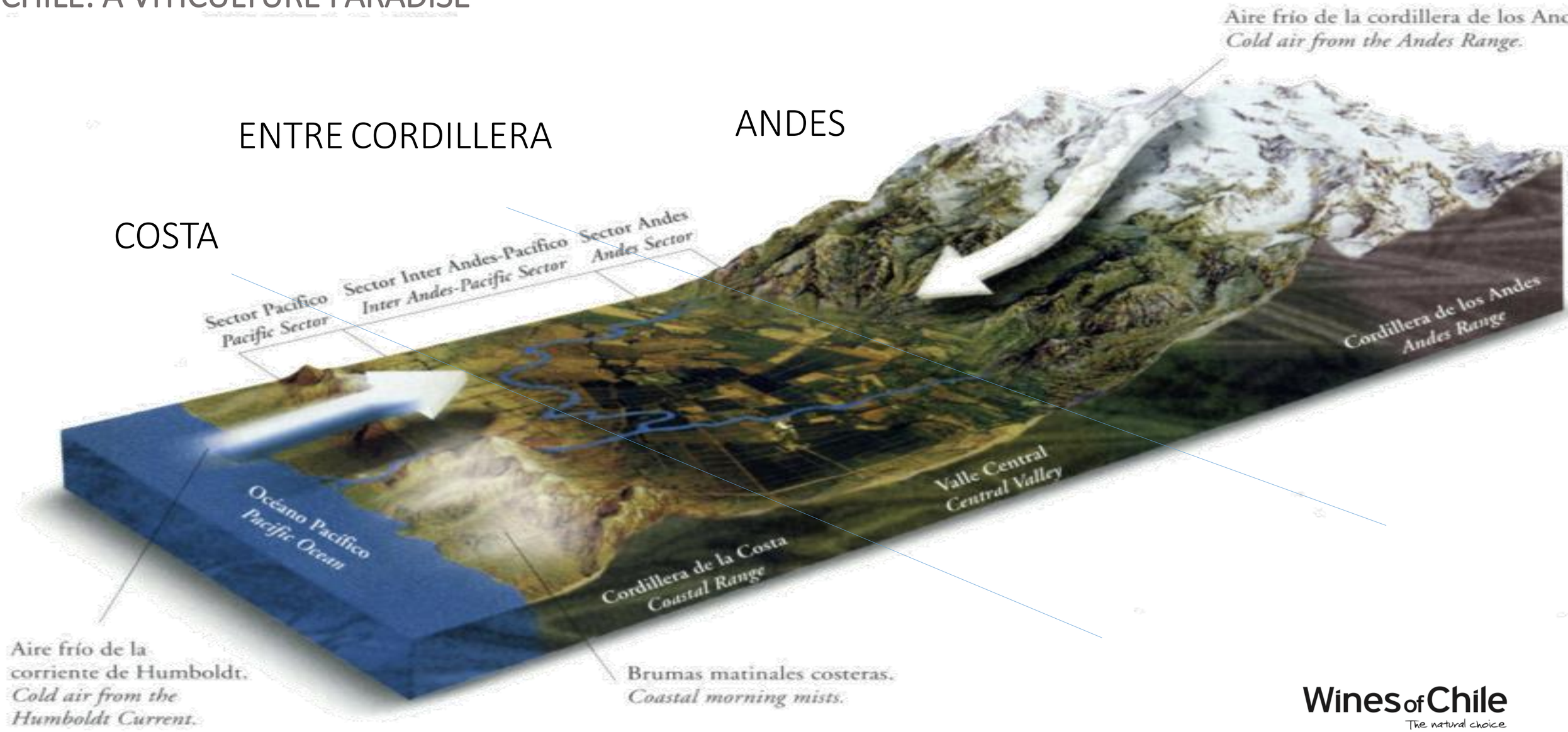
Wines of Chile
The natural choice

FOODS FROM Chile
SOURCE OF LIFE

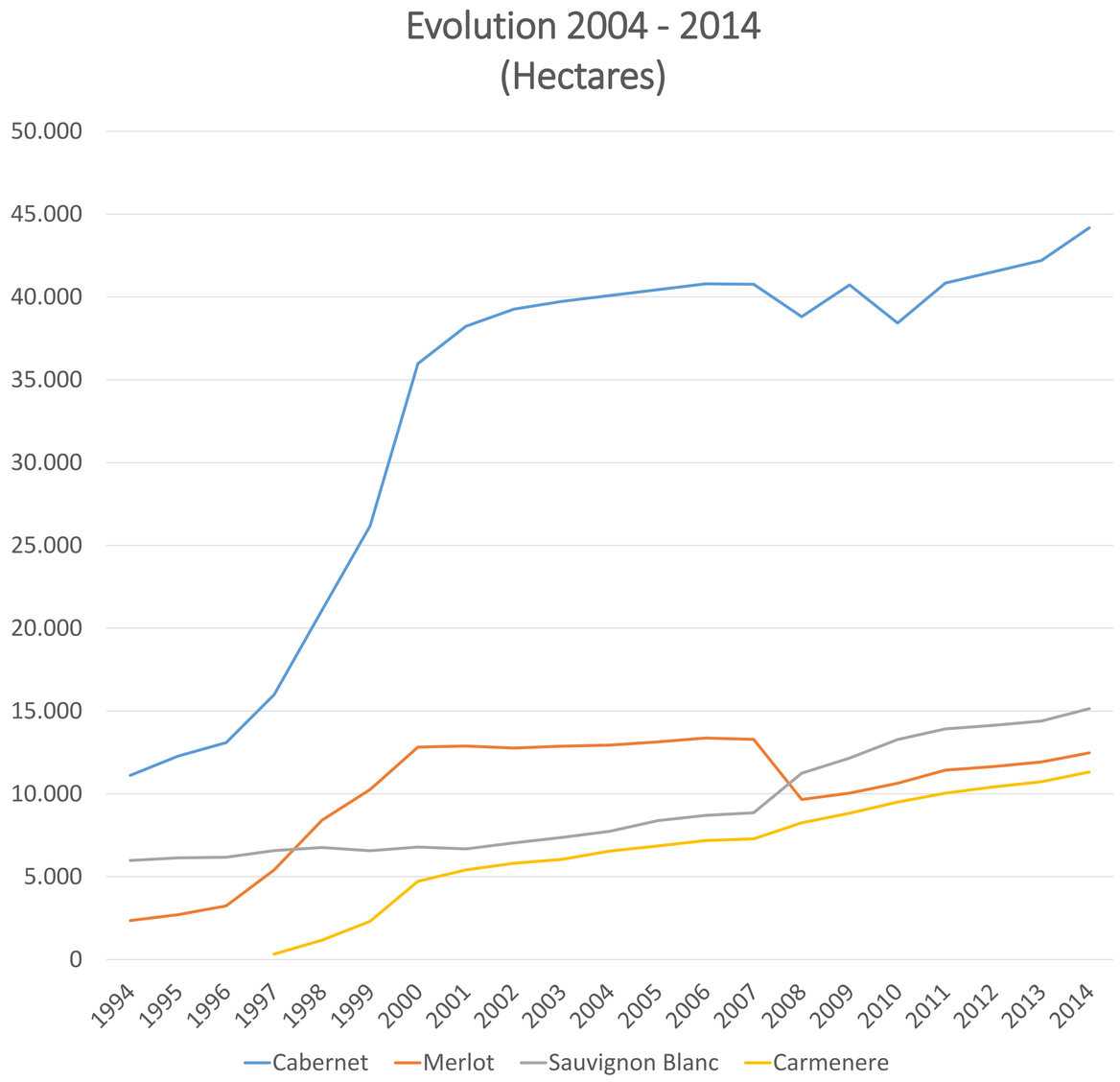


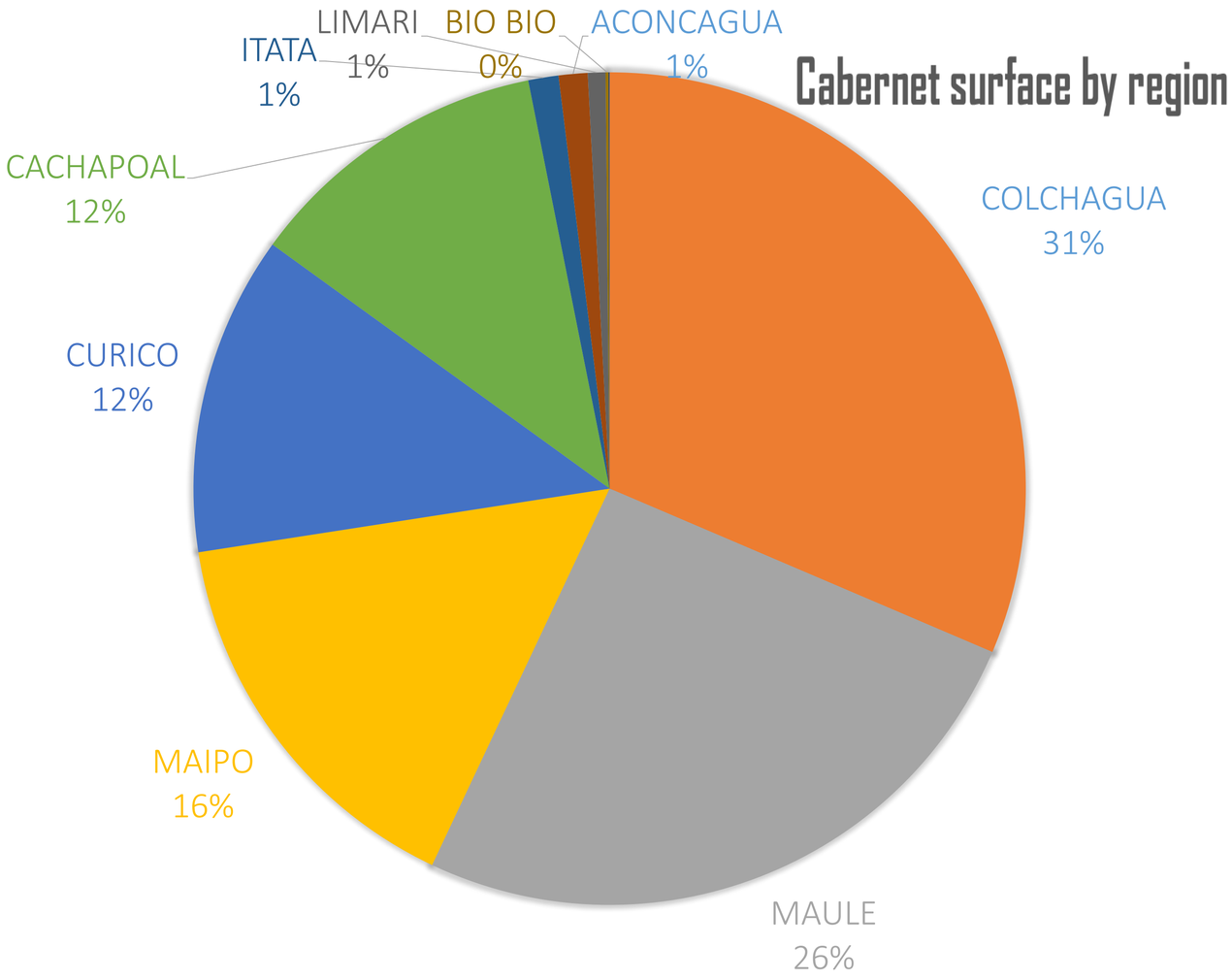
Wines of Chile
The natural choice

CHILE: A VITICULTURE PARADISE



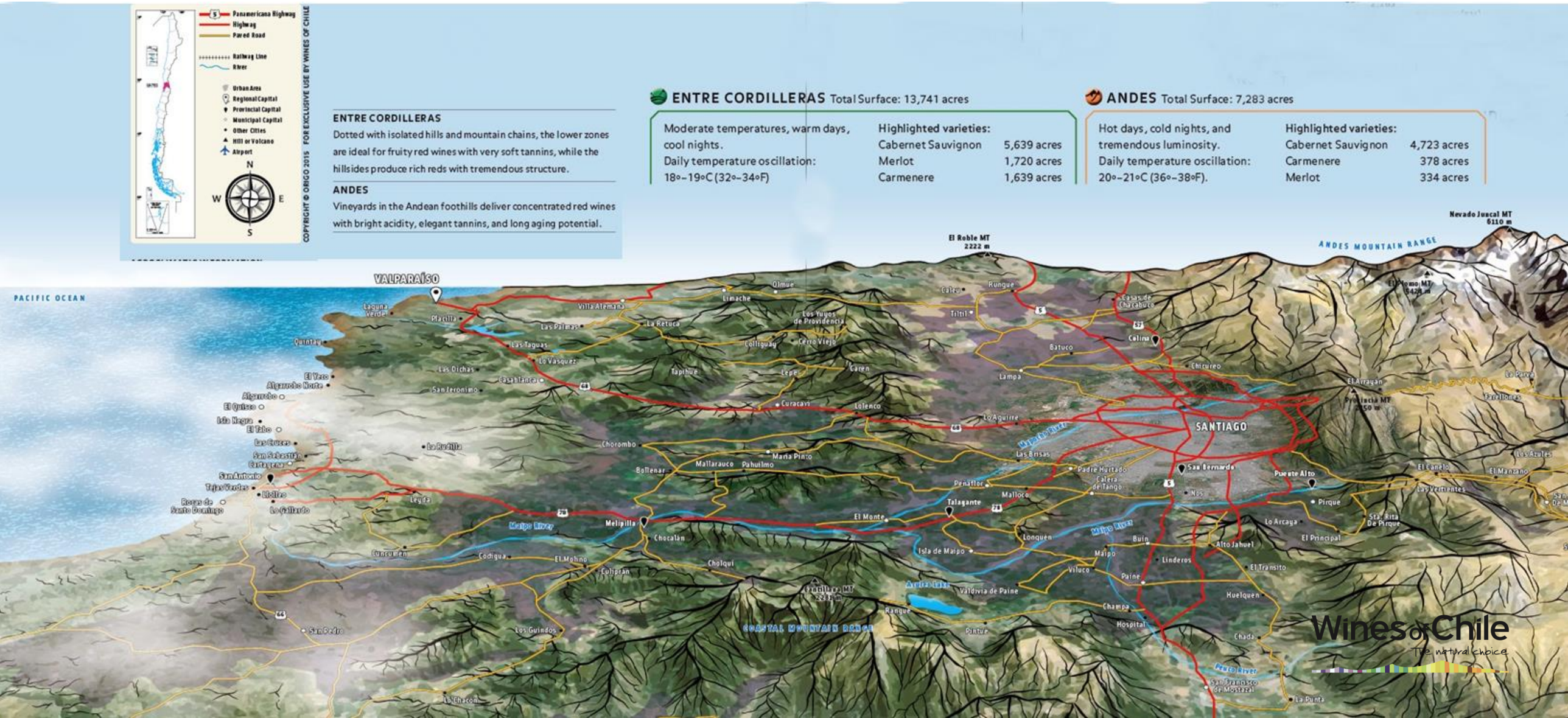
Wines of Chile
The natural choice



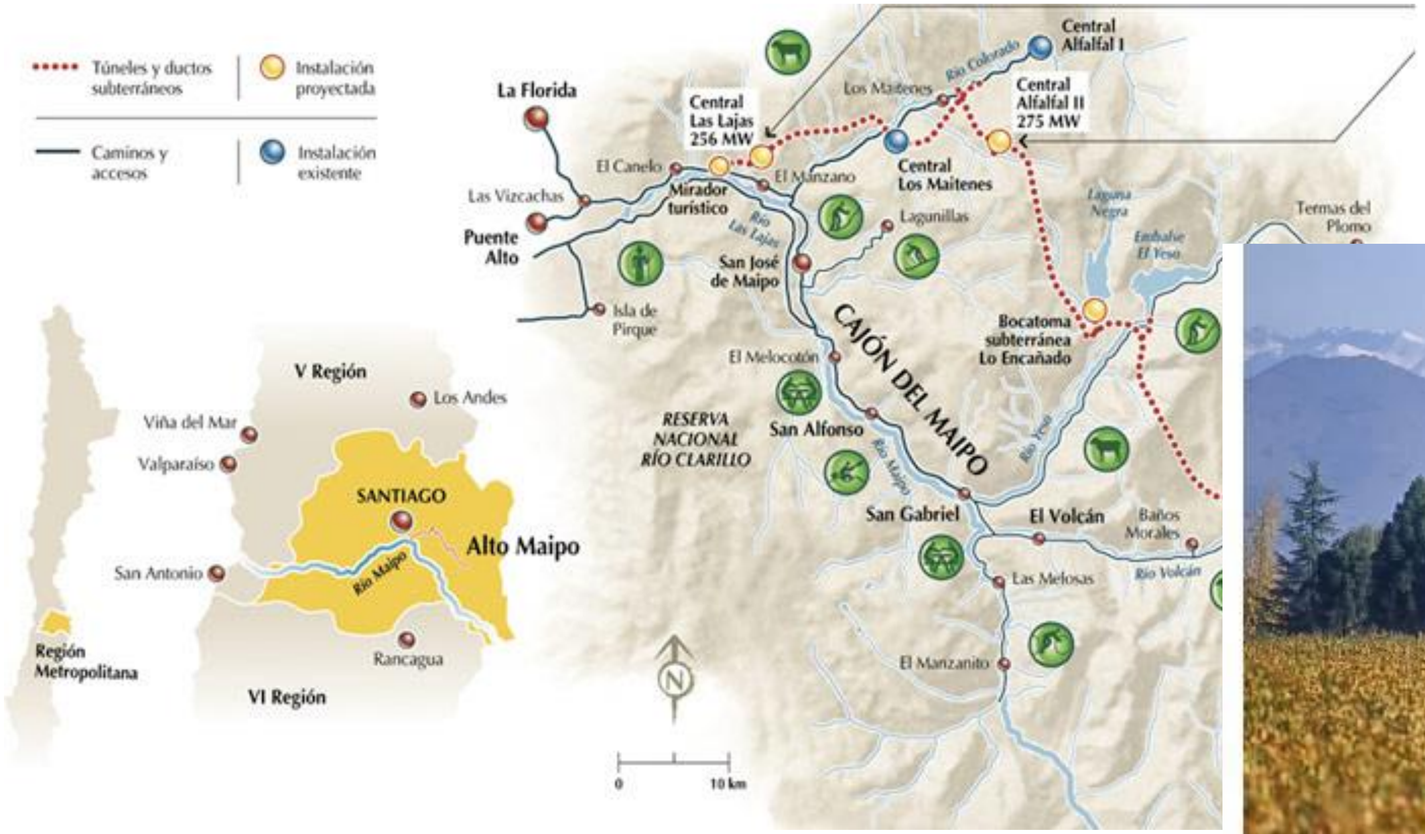


Wines of Chile
The natural choice

MAIPO VALLEY



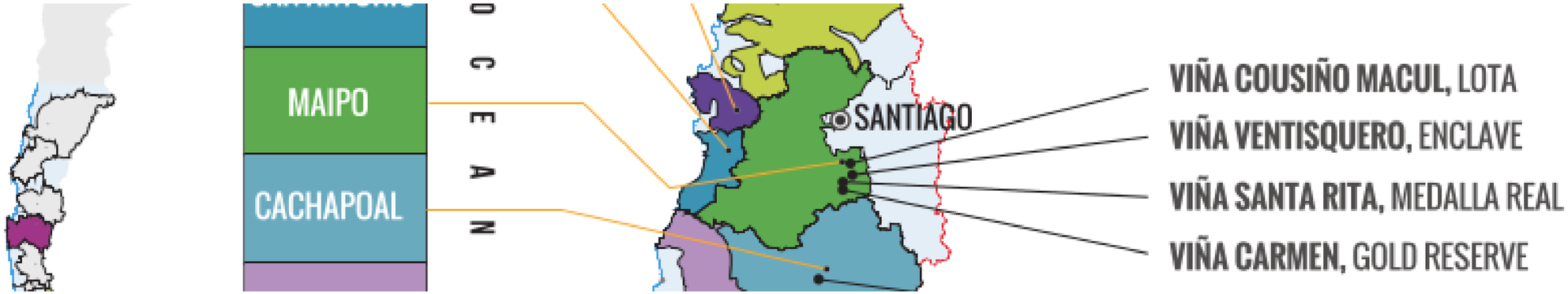
MAIPO ALTO VALLEY



- ✓ Andes influence
- ✓ Soils: colluvial and alluvial
- ✓ Climate
- ✓ Wine typicity

Wines of Chile
The natural choice

MAIPO VALLEY - Wines



1. Santa Rita Medalla Real CS 2012
2. Ventisquero Enclave CS 2011
3. Cousiño Macul Lota 2010
4. Carmen Gold Reserve CS 2009

Wines of Chile
The natural choice

Viña Santa Rita
Medalla Real Cabernet Sauvignon 2012

Alto Jahuel, Alto Maipo Valley

95% Cabernet Sauvignon, 5% Cabernet Franc

Soil: Alluvial type soils with a loamy upper layer 80-100 cm in depth. A lower layer formed by alluvial origin stones ensures proper drainage of rain water while allowing deep radicular system growth.

Aging: The wine is aged 12-14 months in French oak barrels (1/3 new, 1/3 1-year-old and 1/3 2-year-old).

Alcohol: 14.3% v/v

Total Acidity: 5.06 g/l expressed in Tartaric Acid

pH: 3.53

SRP: $17

Wines of Chile
The natural choice

Viña Ventisquero
Enclave Cabernet Sauvignon 2011

Pirque, Alto Maipo Valley
Maipo Valley
Cabernet Sauvignon 85%, Petit Verdot 7%, Carménère 5% and Cabernet Franc 2%

Soil: Cabernet vineyard - Colluvial and alluvial in origin (mixture of soils formed by the Maipo river and by the Andes mountains). They are 1.5 to 2 meters in depth and have a sandy clay texture with medium fertility and good drainage. Cabernet Franc vineyard: Sandy clay soil with stones further down.

Aging: This wine was aged in 225-litre extra-fine grain French barrels for 18 months. Half of the barrels were new and the rest were a year old. It was then bottle-aged for 12 months.

Alcohol: 14 % v/v
Total Acidity: 6.1 g/l expressed in Tartaric Acid
pH: 3.38
SRP: $65

Cousiño Macul Lota 2010

Macul and Buin vineyards, Alto & Bajo Maipo Valley
85% Cabernet Sauvignon, 15% Merlot

Soil: Cabernet vineyards are planted in Macul Estate at the foot of the Andes, 600 m above sea level on a loamy soil with some clay and very strong presence of rocks.
Aging: Dozens of small batches of Cabernet and Merlot were kept separate and only the exceptional barrels became key components of Lota. Malolactic fermentation took place in barrels and aging lasted for 15 months in new oak barrels.

Alcohol: 14% v/v
Total Acidity: 5.6 g/l expressed in Tartaric Acid
pH: 3.5
SRP: $75

Carmen Gold Reserve 2009

Carneros vineyards, Alto Maipo Valley
100% Cabernet Sauvignon

Soil: From alluvial terraces of Maipo Alto formed from volcanic material carried down into the flat areas from the Andes by the Maipo River. The soils have good drainage and ideal water retention due to the concentration of clay (8-12%) in the soil profile.

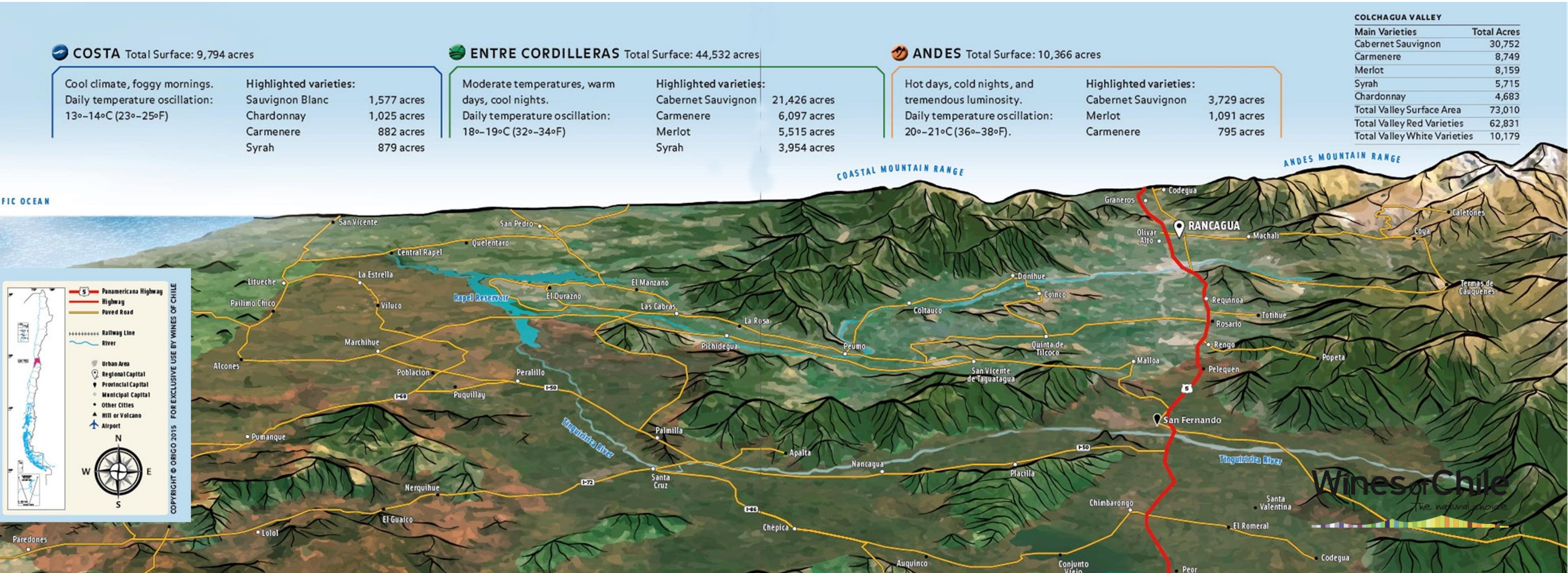
Aging: fruit. The wine was macerated after alcoholic fermentation for another 5 days. The wine was racked into brand new French oak barrels were, malolactic fermentation took place naturally in barrels. The wine was aged in barrels for a period of 18 months.

Alcohol: 14.2% v/v
Total Acidity: 6.6 g/l expressed in Tartaric Acid
pH: 3.36

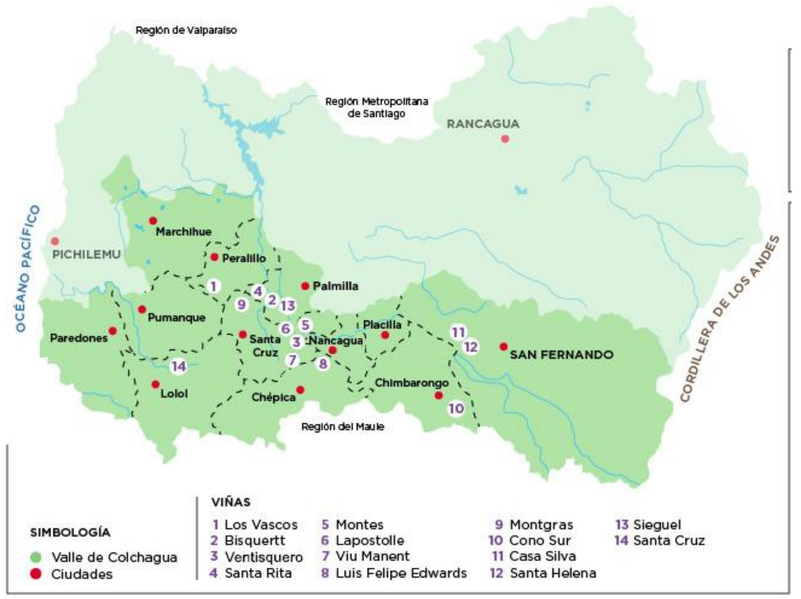
SRP $47

Wines of Chile
The natural choice

CACHAPOAL & COLCHAGUA VALLEYS



Colchagua



Located about 80 miles southwest of Santiago, the Colchagua Valley is about 75 miles long and averages 22 miles in width, The Mediterranean climate is matched only by a few other places on earth, having four well-defined seasons, and a strong alternating influence of Pacific maritime breezes and Andean winds.

This generates ideal conditions for winegrowing, especially during the summer months (November to April), when the average difference between daytime and nighttime temperatures averages 22°C (40°F) (35 ºC / 95°F) max. – 13 ºC (55°F) min.), which allows for perfect, slow ripening of the grapes over the long summer season, thereby allowing the formation of complete and longer molecular chains in the fruit that result in better aroma and flavor. The average annual rainfall, which occurs mostly in the winter months of May to August, is about 24 inches. Humidity is low, and frost is unknown.

Montes Alpha CS 2013

Apalta, with additional contributions from Marchigüe. Colchagua Valley
90% Cabernet Sauvignon, 10% Merlot.

Soil: These two areas have soils of granitic origin at differing degrees of decomposition. Both have considerable variation in the clay content, depth, and organic matter. Apalta is very heterogeneous. Some sectors are highly influenced by the river, while others are more by affected material that has broken off from the mountains above. The soils are generally deep in the flat areas and thinner at the foot of the mountains and at higher elevations.

Aging: 55% of the wine was aged for 12 months in French oak barrels (1st, 2nd, and 3rd use).

Alcohol: 14.3% v/v
pH: 3.48
Total Acidity: 3.53 g/lt expressed in Malic Acid

SRP: $17

Cachapoal

Cachapoal Valley is known for its red wines - 80% of the valley's production. The star varieties of the region are Cabernet Sauvignon and Carménère, but Merlot, Sauvignon Blanc, Chardonnay, and Syrah are also produced here. Styles are quite diverse due to the variation of soils and climactic influences of the region bordered by the soaring Andes to the East.

- Diversity of soils
- Influence of coastal afternoon breezes
- Wind influence of the mountain range that allows slow phenolic maturity and optimum ripeness of the grapes.

VIK 2011

Millahue, Cachapoal Valley
Cabernet Sauvignon 55%, Carménère 29%, Cabernet Franc 7%, Merlot 5%, Syrah 4%.

Soil: Sand, loam, clay and granitic, coalluvial

Aging: After alcoholic fermentation, the malolactic fermentation was done in all new French oak barrels fabricated by Cooperage Seguin Moreau, Demptos and Sylvain. VIK was aged in these barrels for 23 months with racking every 3 months. VIK was slightly filtered just before bottling on April 5, 2013.

Alcohol: 13.9% v/v

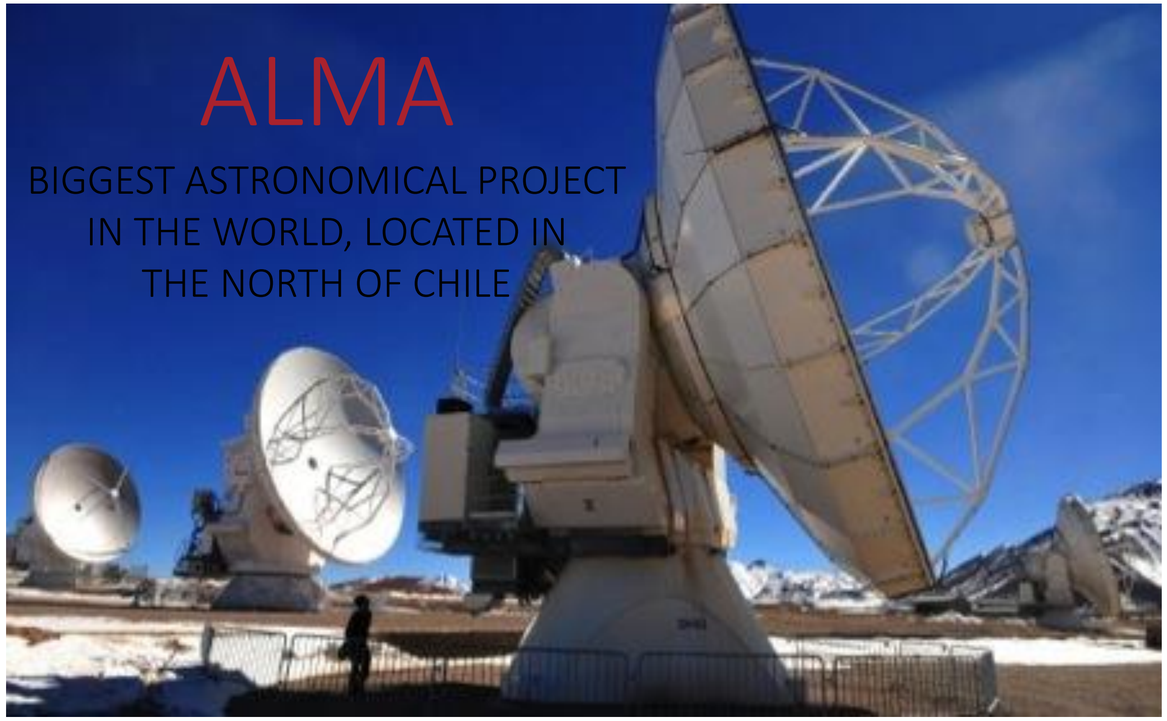
Total Acidity: 5.17 g/l expressed in Tartaric Acid

pH: 3.66

SRP: $142

2,900
VERY ACTIVE VOLCANOS

Patagonia de Chile
the southern part of South America


ALMA
BIGGEST ASTRONOMICAL PROJECT
IN THE WORLD, LOCATED IN
THE NORTH OF CHILE

ATACAMA
65244
SQUARE MILES
WORD'S LARGEST DESERT

Tatio geysers

La Tirana festival

Valparais

CHILE

Rapa Nui

Araucanía

Patagonia