



CENTRAL VALLE

SOUTH OF SANTIAGO | CHILE |

Surrounded by the Atacama desert in the North, the Andes Mountains to the East, the Pacific Ocean to the West and the Patagonian Ice Fields to the South, Chile has never been contaminated by either Phylloxera or Powdery Mildew (Oidium).

HISTORY

MAIN BLACK GRAPES (~75%)

Cabernet Sauvignon, Merlot, Carmenere, Pais (Mission), Pinot Noir, Syrah...

MAIN WHITE GRAPES (~25%)

Sauvignon Blanc, Chardonnay, Sauvignon Gris, Sauvignon Vert...

VINE TRAINING

Smart-Dyson Trellis is often used for organic vineyards. An alternance of downward and upward spurs from the central cordon → higher yields with good quality fruits.

Lyre training at times.

SPANISH COLONIES • 17TH CENTURY

Chile was already one of the prime producers of wine in South America. Viticulture is brought by the Spanish, whose modern trace is the Pais grape, brought by missionaries.

FROM 1840 • FRENCH VARIETALS • QUALITY IMPROVEMENT

First imports of French varietals (especially Bordeaux varietals), along with some French winemakers. Great improvement of the quality of wines produced, Cabernet Sauvignon finds a second home in Chile.

1980s-1990s • INTERNATIONAL MARKET • RISE OF CHILEAN WINES

In the 1980s, about 2% of Chilean wines were exported, in 2015, it was about 70%. Chile still is the leading country for wine exports in South America, even though Argentina produces more wine in volume. Chile is the 5th biggest wine exporter worldwide, and 6th biggest producer.

TERROIR

AVG MAX T°: 19.5°C (JAN-FEB) • MIN T°: 7.5°C (JUNE-JULY) • ANNUAL RAINFALL: 313 MM •

Temperate Mediterranean Climate with slightly hotter summers in the North (near Santiago) but slightly warmer winters in the South (towards Concepcion).

HUMBOLDT CURRENT • COOLING EFFECT (BREEZE FROM THE PACIFIC) • FOGGY BUT NO RAIN

Starts in the icy waters of the Antarctica and runs North along the coast, cooling effect.

600 KMS OF COASTLINE (OUT OF CHILE'S 4300KMS) • LONG & NARROW COUNTRY •

Chile is 176kms wide on average and no more than 350 kms wide at the widest.

3 SUB-ZONES • OFFICIAL APPELLATIONS SINCE 2012 • COMPLIMENTARY INFORMATION

Costa (near the Ocean), Entre-Cordilleras ("Between Mountains") & Andes. Can be added to the label, big influence on the microclimate.

BIGGEST WINE PRODUCING REGION IN CHILE (IN VOLUME) • 4 SUB-REGIONS (SEE P.2)

Maipo Valley, Rapel Valley, Curico & Maule Valley.

THE WINES

CARMENERE • BELL PEPPER (PYRAZINES) • RASPBERRY & PLUM • NOTES OF VANILLA (ESPECIALLY RESERVA) • CHERRY (FRESH TO SOUR) • SMOOTH & SILKY

Originally thought to be Merlot, Chilean Carmenere (a nearly extinct grape originating in Bordeaux) has been identified by French ampelographer J-M Boursiquot in 1994. Early ripening (unlike Merlot)

CABERNET SAUVIGNON • DARK CHOCOLATE, TOBACCO & VIOLET • BLACKBERRY, BLACKCURRANT, BLACK CHERRY • SMOOTH WITH A TANNIC GRIP ON THE FINISH •

Most planted grape in Chile, less marketed than Carmenere but capable of very high-quality wines with great value. Smooth opening/Dry finish. Good for early drinking, premium wines also good for ageing (along with Cabernet-led Bordeaux blends).





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Trained in gobelet
(bush vines)

- SYRAH/SHIRAZ • 2 DIFFERENT STYLES • NEW WORLD SHIRAZ : RIPE FRUIT, HIGH ALCOHOL, CREAMY & OAKY • OLD WORLD STYLE “SYRAH”: SPICY, VIOLET, RASPBERRY, FIRM TANNINS & PEPPERY**
 First Syrah produced in 1995. Colchagua has the largest plantings in Chile (mostly “New World” style). Winemakers are still “playing” with the grape, using its ability to adapt to different terroirs to produce new unique styles of wine.
- PAÍS • LIGHT & JUICY • RED BERRIES & CHERRIES • WILD FLOWERS • FIRM TANNINS • MEDIUM ACIDITY • GOOD WITH TRADITIONAL CHILEAN SWEETCORN, TOMATO & MEAT STEWS**
 Also called Mission (California), Criolla Chica or Listan Prieto. One of the first varieties introduced in Chile by Spanish missionaries in the 16th century. More common in the South of Chile (Bio Bio & Maule), it is being phased out of quality areas. Most of its production goes into bulk wine for domestic consumption or distillation of spirits. Miguel Torres Chile makes a noticeable sparkling wine of Pais grapes.
- CARIGNAN • OLD-BUSH • CRANBERRY, RED PLUM & MULBERRY • EARTHY & MEATY • SOMETIMES AGED IN FRENCH OR AMERICAN OAK • MEDIUM TANNINS • HIGH ACIDITY • DEEP IN COLOUR**
 First planted in the Maule Valley in the 1940s, old vines today. High yields when young, well-suited to dry areas. Long used as a blending partner for other grapes, old vines can produce great terroir-driven reds.
- SAUVIGNON BLANC • GREEN & GRASSY • CITRIC FRUIT WITH CRISP FINISH • NOTES OF TROPICAL FRUIT & GOOSEBERRY • LIGHT MINERALITY • MED. TO FULL-BODIED**
 A good inexpensive style of Sauvignon Blanc, simple and fruity, good with or without food. Good examples come from Casablanca Valley & Central Valle.
- CHARDONNAY • USUALLY UNOAKED • CRISP & FRESH • BUTTERY TEXTURE • RED APPLE, PINEAPPLE & FIG • JUICY WITH A BIT OF WEIGHT**
 Unlike the heavier styles of oak-aged Chardonnay (California, Burgundy), unoaked Chardonnay from the cooler areas of Chile shows crisp, fresh aromas of Tropical fruit with hints of red apples, white flowers & citrus fruit.

THE GOOD OLD YEARS

1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016
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MAIPO VALLEY (LATTITUDE: 33° 27' S)

- South of Santiago: historical leader in Chile's wine industry
- Mediterranean Climate (Annual rainfall: 315 mm)
- Production: 85% reds / 15% whites
- **Entre Cordilleras**: Isla de Maipo, Talagante, Melipilla, Alhué, María Pinto, Colina, Calera de Tango, Til Til & Lampa
- **Andes** : Santiago, Pirque, Puente Alto & Buin
- 12,680 Ha under vines (2011)
- Cabernet Sauvignon (50%), Merlot, Chardonnay & Carmenere (light, floral) mostly
- Soils: Well-drained. Sandy & Gravel to the East & Clay to the West

MAIN PRODUCERS

- **Concha y Toro**
- **Santa Rita**
- **Terranoble**
- **Caliterra**
- **Carmen**
- **Cousino Macul**

ALTO MAIPO	CENTRAL MAIPO	PACIFIC MAIPO
400 to 800 metres a.s.l (Western slopes of the Andes)	Flat valley (along the Maipo River → Rocky alluvial soils)	Closer to the Coastal Range. Border with San Antonio.
Sunny afternoon with cool nights (mountain breeze)	Warmer climate with lower rainfall	More maritime influence.
Great for big elegant reds (esp. Cabernet Sauvignon)	Majority of red wines, big but less elegant	Less vineyards here.

RAPEL VALLEY (LATTITUDE: 34° 10' S)

- Divided between 2 sub-regions: Cachapoal & Colchagua
- Production: 85% reds / 15% whites

MAIN PRODUCERS

- **Koyle**
- **Casa Silva**
- **Cono Sur**
- **Viu Manent**
- **Casa Lapostolle**
- **Laura Hartwig**
- **Los Vascos**
- **Siegel**
- **Montes**

VALLE DEL CACHAPOAL		VALLE DE COLCHAGUA		
Northernmost valley: 85 kms South of Santiago		Southernmost area: 180 kms South of Santiago		
Cachapoal Alto Andean Foothills (East)	Peumo Entre-Cordilleras (West)	28,600+ Ha under vines		
Mediterranean climate / Alluvial soils (gravel + sandy) / 600m A.S.L	Cool Maritime influence → Warm Climate / Clay soils	Mediterranean Climate 592 Mm Annual Rainfall Soils: Sand, Clay & Decomposed Granite		
Cabernets + Red Blends (CS, Merlot, Syrah, Carménère)	Mostly top Carménère	Best known for: Cabernet Sauvignon, Carmenere, Syrah & Malbec Wines are full-bodied with excellent consistency.		
Intense Color Good Concentration Restrained Tannins Bright Acidity	Full Bodied Fruit-Forward (Sweet Red Berry) Good for Ageing (15+ yrs)	Costa Lolol, Litueche, Paredones & Pumanque	Entre-Cordilleras Nancagua, Santa Cruz, Palmilla, Peralillo, Marchigüe & La Estrella	Andes San Fernando & Chimbarongo



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CURICO VALLEY (LATTITUDE 34° 52' S)

- 200kms South of Santiago
- Wide diversity of varieties planted (30+)
- Production: 60% reds / 40% whites
- Divided into 2 valleys: Teno & Lontué
- 1970s: Miguel Torres sets his vineyards there
- High annual rainfall: 650-700mm
- Protected from the Ocean by a coastal range of hills
- Soils with good drainage: clay, sand & decomposed granite
- Good for big & bold reds (Cabernet, Carménère & Syrah) & crisp Sauvignon Blanc
- OVERALL: good fertility leads to high yields and mass production of wines more than quality

MAIN PRODUCERS

- Miguel Torres
- San Pedro
- Valdivieso
- Echeverria

VALLE DEL TENO	VALLE DEL LONTUÉ
Mediterranean Climate	
Good diurnal temperature variation	
Irrigation: River Teno	Irrigation: River Lontué
Soils: limestone, volcanic rock, alluvial clay & sand	
Costa: Vichuquén	NONE IN COSTA
Entre-Cordilleras: Rauco	Entre-Cordilleras: Sagrada Familia
Andes: Romeral	Andes: Molina

VALLE DEL MAULE (LATTITUDE 35° 40' S)

- 250 kms South of Santiago
- Largest Valley
- Production: 80% reds / 20% whites
- One of the oldest valleys in Chile: old-bush vines
- Dry-farming (less irrigation for lower yields & higher quality)
- Annual rainfall: 735 mm
- Soils: alluvial clay & sand
- Particularly renowned for old-bush Carignan
- Good well-balanced field blends of Carignan, Cabernet Sauvignon, Malbec & others
- Merlot is also grown here

MAIN PRODUCERS

- VIA
- Terranoble
- O.Fournier
- J.Bouchon

VALLE DEL CLARO	VALLE DEL LONCOMILLA	VALLE DEL TUTUVÉN
Costa: Empedrado & Curepto	NONE IN COSTA	NONE IN COSTA
Entre-cordilleras: Talca, Péncahue & San Rafael	Entre-Cordilleras: San Javier, Villa Alegre, Parral, Linares, Longaví & Retiro	Entre-Cordilleras : Cauquenes
Andes: San Clemente	Andes: Colbún	NONE IN ANDES