The Wines of Chile
History of Chilean Wine

Father Francisco de Carabantes was 1st to bring grapes for viticulture to Chile in 1548...
The Pais Grape (Mission Grape)

Because the Chile Climate was perfect for wine production, wine made of Moscatel, Albillo & Torontel were grown for the church

Most of the vines were not in the Central Valley, but to the south, Bio Bio.

After the war of Aruaco, many vines were destroyed

People started to move north to plant

1600’s the Maipo valley was planted to serve the needs of the Spanish immigrants in Santiago and the Mestizos need for distilled spirits.

The Spanish Crown saw the increase in production as a loss in tax revenue

Spain declared that bulk wine should be bought from Spain and put an end to wine production in Chile.
Grape production continued and was grown for PISCO and aguadientes.

1817 Bernardo O’Higgins & an Argentinian general Jose de San Martin, led an army to overthrow the Spanish Government, Chile became a free state.

Most wines were sweet wines made with Moscatel and Pais. Similar to Madeiras.

Claudio Gay, brought grapes from Europe. He planted 40,000 vines of 70 different grapes.

Don Silvestre Ochagavía began uprooting Pais and planting Merlot, Cab, Malbec, Pinot, Chardonnay & Sauvignon Blanc.

Founded Ochagavia winery. Known as Father of Chilean Wine.

By mid-1800’s with Cross Atlantic travel more prevalent, Chileans were influenced French lifestyles.

Wine became much more fashionable, and tastes of the public was very European.
Mining industry cashed in and opened Cousino & Subercaseaux (later to become Concha y Toro) Santa Carolina & Santa Rita

The only wineries with agriculture backgrounds were San Pedro & Undurraga

1879 Valdiviesio made Sparkling wine with Chardonnay

European grapes replaced the Pais grape

While Europe was desimated by phylloxera, Chile was not.

Turn of the century brought two world wars and the government’s isolationism.

Production suffered for most of the 20th century

1980’s Bank Crisis, wineries needed to increase production: increase profits

Modern influences brought new technologies to Chile and high tech wineries were built

Miguel Torres 1st to use stainless and French oak for reds & Cold fermentation

A new focus on vineyard management produced higher yields

1995 there were 12 wineries
2005 over 70 wineries
Santiago

Santiago is the center of Chile’s economy. It is more in land and is set in the Central Valley between the Ocean and the Andes.

No matter where you are, ANDES!

Santiago is a cosmopolitan city with a European influence.

The City is divided into the New and Old parts. The difference in architecture is extreme.

Santiago is home to some world class restaurants and offers its own unique Cuisine.

MACHAS= razor clams with parmesan
PARRILLADAS= grilled meats
LOCOS= Abalone with Mayonnaise
PATSTEL DE CHOCLO= meat corn pie

The Pisco Sour
Chile is a vertically oriented country. All the vineyards lie north to south in which micro-climates change.

Influence from the Humboldt current coming from the Antarctica. The coastal ranges block fog and rain.

Valleys to the east of the coastal mountains stretch across to the Andes foothills.

Great variation in temperatures from west to east.

Lots of sun exposure and cooling nights from the Andes. Clear skies allow for ultimate UV light on vineyards.

East to west there is a coastal influence, a continental climate further east and high elevations near the Andes.

There are extremes: Elqui in the North and Bio Bio in the South.

Chile has many different soil types which are suitable for wine production. Slate, Granite, Sand, Clay and Limestone.
The Vines:

The Vines of Chile have not been effected by Phylloera

Chile still has vines that date back to pre-phyloxera in Bordeaux.

Old Vines!
Regions of Chile are scattered with old vines... which means more concentrated wines

Organic and Biodynamic farming

Wine makers are spreading into regions. Some of these areas have not been touched by fungicides, insecticides or pesticides

Virgin Lands!

There is a shared knowledge today in which winemakers are now looking to get longer hang times to eliminate the green characteristics.

vines are trellised upright to protect from intense afternoon sunlight
Winemakers:

Chile’s wine was once focused in the hands of a few winemakers with an old approach to winemaking.

Competition was fierce and wineries were closed off.

In the past 15 years, two Universities were founded with a viticulture program.

What used to be 5 people a year graduating with degrees in enology and viticulture in now grown exponentially.

Influence of young winemakers from the US, France and Spain has contributed to a new approach to wine.

Today wine makers share information rather then guard it. Winemakers are more focused on planting vines by looking at the terroir first, and minimizing yields.
Modern Wineries:

New Thoughts have been introduced in Chile. What was once traditional and safe is now taking risks and experimenting

Better wine making techniques to result in better production

Gravity flow

Look at barrel use

Temperature control

Cleanliness

Earthquake: rebuilding of wineries, re-thinking use of modern techniques
Wine Regions of Chile
1994 the DO’s Denominación de Origen

Coquimbo
- Elqui
- Limarí
- Choapa

Aconcagua
- Aconcagua
- Casablanca
- San Antonio
  (Leyda, Lo Abarca)

Central Valley
- Maipo
- Rapel
- Cachapoal
- Colchagua
- Curicó
- Maule

Southern Regions
- Itata
- Bío Bío
- Malleco
<table>
<thead>
<tr>
<th>Region</th>
<th>Grapes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coquimbo</strong></td>
<td>Moscatel, Pedro Ximenez,</td>
</tr>
<tr>
<td></td>
<td>Syrah, Cabernet Sauvignon,</td>
</tr>
<tr>
<td></td>
<td>Sauvignon Blanc,</td>
</tr>
<tr>
<td></td>
<td>Chardonnay &amp; Pinot Noir</td>
</tr>
<tr>
<td><strong>Elqui</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Limarí</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Choapa</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Aconcagua</strong></td>
<td>Merlot, Carmenere, Syrah,</td>
</tr>
<tr>
<td><strong>Aconcagua</strong></td>
<td>Cabernet Sauvignon,</td>
</tr>
<tr>
<td><strong>Casablanca</strong></td>
<td>Sauvignon Blanc,</td>
</tr>
<tr>
<td><strong>San Antonio</strong></td>
<td>Chardonnay &amp; Pinot Noir</td>
</tr>
<tr>
<td><strong>(Leyda, Lo Abarca</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Central Valley</strong></td>
<td>Cabernet Sauvignon,</td>
</tr>
<tr>
<td><strong>Maipo</strong></td>
<td>Merlot, Carmenere, Syrah,</td>
</tr>
<tr>
<td><strong>Rapel</strong></td>
<td>Cabernet Sauvignon,</td>
</tr>
<tr>
<td><strong>Cachapoal</strong></td>
<td>Sauvignon Blanc,</td>
</tr>
<tr>
<td><strong>Colchagua</strong></td>
<td>Chardonnay &amp; Pinot Noir</td>
</tr>
<tr>
<td><strong>Curicó</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Maule</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Southern Regions</strong></td>
<td>Sauvignon Blanc,</td>
</tr>
<tr>
<td><strong>Itata</strong></td>
<td>Chardonnay, Riesling, Moscatel,</td>
</tr>
<tr>
<td><strong>Bío Bío</strong></td>
<td>Gewurztraminer, Pinot Noir,</td>
</tr>
<tr>
<td><strong>Malleco</strong></td>
<td>Pais</td>
</tr>
</tbody>
</table>
This region is the most northern region of Chile

Planted in 1999

It is known for Astronomy, Pisco & Magic

The north is a desert, however recognized for its cool climate Syrah.

These vineyards are planted in among the valleys between rolling hills

The cloudless sky provides 10 times more solar radiation; at night temperatures drop significantly

The wines are racy and tight

On a side note, Elqui is the destination for many 2012 fanatics

The earths strongest magnetic energy is in Elqui
Another new and exciting region

Winemakers are exploring the cooler climates of Chile

Bio Bio is to south and has warm long days and cool nights provide even ripening

Challenges in this region are the higher rainfall, strong winds and extreme temperatures

A very difficult region to grow in, however, the result are wines with higher acidity

The region is known for Sauvignon Blanc, Chardonnay and Pinot Noir and has the most Pais planted
Limari lies within the Coquimbo DO 400km north of Santiago

It was first planted in the 16th century, but today there has been a surge in popularity.

It’s mineral rich soils recieve very little rain fall.

Although it gets a lot of sun there is a cooling fog which comes from the sea known as the Camanchaca.

Mountains along coast block most of the rain and fog creeps in through the valleys.

Delicious Sauvignon Blancs, Syrahs, Carmeneres and Chardonnays from here

Winemakers are now exploring these regions to make wines of quality.

Wineries of note Tabalia and Casa Tomaya
Casablanca

One of the newer regions to hit the limelight in the 1980’s

Pablo Morande compared it to California

Became well known for its cool climate Sauvignon Blanc

Soils are clay and have rich minerals

Today Casablanca prices are skyrocketing, forcing winemakers to look elsewhere for cool climate regions

There is a cooling fog that creeps over the coastal mountains and cools the valley and provides humidity

Has become more touristic sense, it lies on the road between Santiago and Valaparaiso

Wineries of Casablanca: Veramonte, Loma Larga, William Cole, Kingston
Vina Del Mar and Valapariso

These Cities are just north of Casa Blanca
Rich history as port towns
Today tourist attractions

The Main port of Chile...The Gateway to Europe
This region is home to the largest mountain in the America’s Mt. Aconcagua.

The region is a cool climate region known for Syrah, Chardonnay and Sauvignon Blancs.

This area will benefit from the new laws distinguishing Coastal, Central and Mountain regions.

Growing conditions are very different from the coast to the Andes.

Soils are sandy, rocky and rich in minerals brought from the river.

Wineries: Errazuriz & San Esteban
Central Valley
Maipo, Rapel/Cachapoal, Colchagua, Curicó, Maule

Central Valley is what we think about when we talk about Chilean Wine

The regions are closer to Santiago and will vary climatically from west to east
The different DO’s are divided up by canals

The canals are a major reason for the facility to paint here they provide natural irrigation

These rivers drain from the Andes in the east and give the valleys their name
Leyda (San Antonio)

Leyda is the hottest new region and lies within the San Antonio DO Cool Climate Region

It is west of the Costal mountains and receives a lot of fog.

The region has become well known for Sauvignon Blanc, Pinot and Chardonnay.

The soils are of a granite base with clay loamy top layers.

Vines stress themselves to find water and create intense wines.

Wineries from this region: Leyda, Amayna, Garces Silva
Carmenere

Carmenere is to Chile like Zinfandel is to California

Carmenere was a Bordeaux variety that almost became extinct after Phyloxera devastated the vines of Bordeaux at the end of the 1800’s.

It was never replanted and thought to be extinct.

Carmenere had been brought to Chile prior to the epidemic in France.

Because of Chile’s dry and sandy soils, Phyloxera was never an issue.

However, it looked just like Merlot and for many years Chilean Merlot was actually Carmenere.

It had a distinct green flavor of Bell pepper.

In 1994, DNA testing showed that Carmenere was alive and well in Chile.

Today, winemakers are improving Carmenere by replanting in areas where they can get a longer hang time to remove the vegetal aromas.
Maipo Valley is the most well known regions of Chile

The region is and around Santiago

Pacific Maipo
The vineyards are tucked away east of the coastal mountains.

The area is right along side San Antonio
San Antonio known for Pinot Noirs

Central Maipo is west of Santiago

It has a great influence from the Maipo River which scatters alluvial soils

Less rainfall than the pacific vineyards

The temperatures are warm but not too hot, with clear skies giving grapes excellent UV light.
High elevation, Sun rises on other side of Andes and morning sun comes late

All the Benefits of mountain vineyards, excellent irrigation, volcanic soils and UV exposure

Day is warm

Cool Mountain breezes retain acidity.

Cabernet Sauvignon Country

There are not many new vineyard sites in Maipo and more and more winemakers are looking elsewhere

This region is home to some of the most popular Chilean Brands

Carmen, Concha y Toro, Santa Ema, Santa Rita, Domus Aurea, Cousino Macul, Odjfell, DeMartino, Ventisquiers,
Cachapoal/Rapel Valley

This region is south of Maipo and divided into three areas Cachapoal, Cachapoal Alto & Peumo near the Coast

The Region is known for Carmenere and Cabernet Sauvignon

Peumo Carmenere grows really well, it is a bit cooler than the rest of the valley and allows for longer hang time so the Carmenere can ripen

The Wines of Altair come from here. One of the most prized wines of Chile

Wineries of the region:
Anakena & Morande
Colchagua Valley

The Southern part of the Rapel Valley

It is a warm region and known for Cabernet Sauvignon, Carmenere, Malbec and Syrah

It is hot however, the Colchagua river allows for a cool breeze to cool grapes down

The Clos Aplata Vineyard provides the grapes for some of the most prized wines of Chile

Home to some of the most recognized names in Chile

Wineries of the region:
Casa Lapostolle, Apaltagua, Caliterra, Casa Silva, Cono Sur, Los Vascos, Montes, Emiliana, Lurton
The Curico is south of Rapel valley.

The Curico is home to many different grape varieties.

It is a region in which winemaking goes back to the mid 1800’s and today many foreign winemakers are experimenting.

Home to Miguel Torres, a Spanish winery which has led the way in foreign investment in Chile.

The valley is dominated by Cabernet, Carmenere & Merlot. Closer to the mountains there is Sauvignon Blanc and Chardonnay.

The soils are rich alluvial soils.

Wineries of the Curico: Aresti, Miguel Torres, San Pedro & Valdivieso.
Maule

An exciting region home to some very old vines some of the first planted in Chile

They are dry farmed and are filled with bush vines

A region becoming known for natural field blends

This region is a bit cooler with plenty of sun, allows for long hang times and vines can be harvested together for blends

Malbec, Cabernet Sauvignon, Cabernet Franc and Merlot do very well here

Carignan is the most exciting wine from this region. A Spanish grape known in the region of Priorat. Old Carignan bush vines producing some of the best juice in Chile

Wineries of note:
O’Fournier, J. Bouchon, Calina