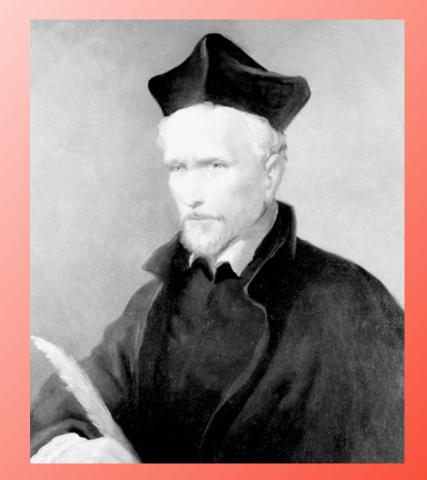
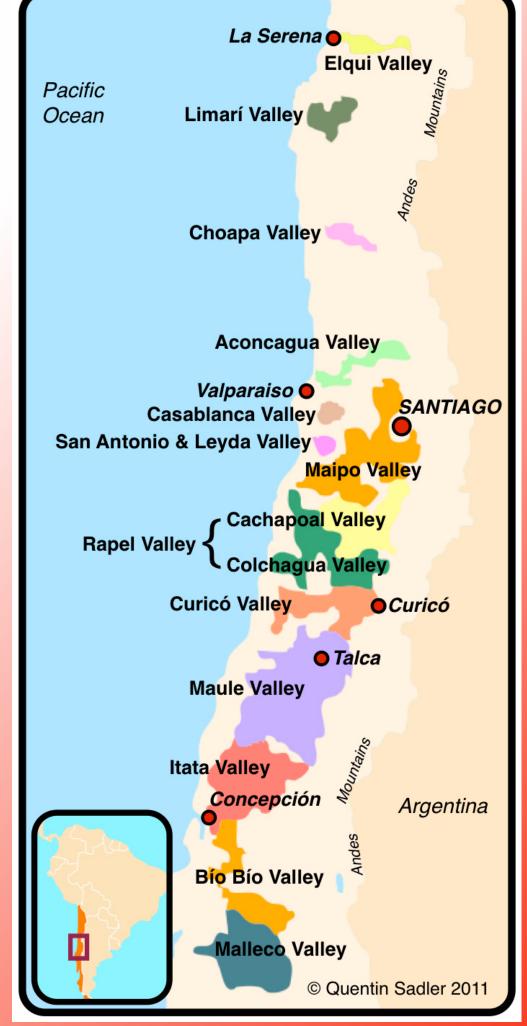


History of Chilean Wine

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.

Bernardo O'Higgins



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

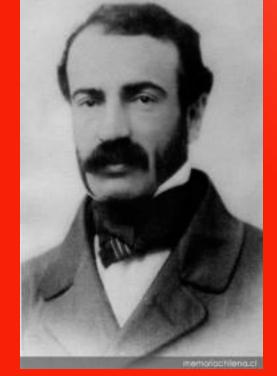
Most wines were sweet wines made with Moscatel and Pais. Similar to Madeiras



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

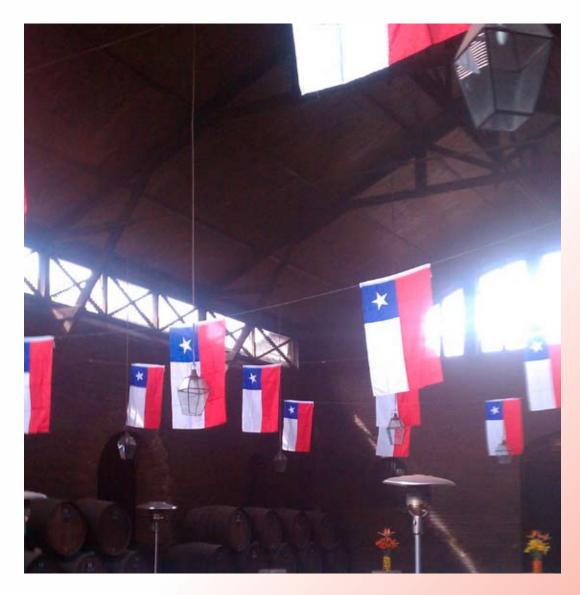


By mid-1800's with Cross Atlantic travel more

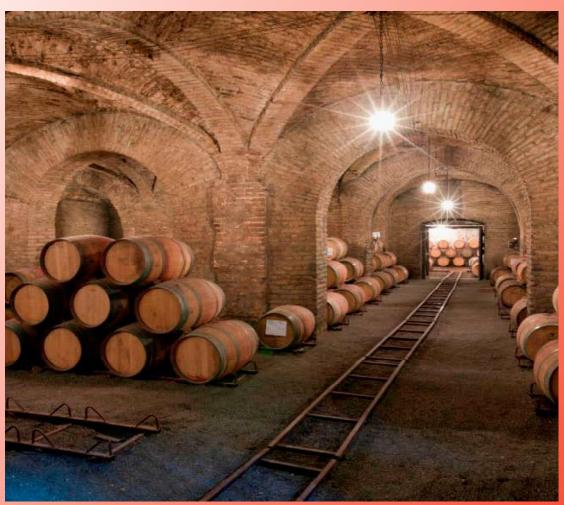
prevelant, Chileans were influenced French lifestyles

Wine became much more fashionable, and tastes of the public was very European.

Silvestre Ochagavía



Santa Carolina: The earthquake damaged the winery, but the cellar was left in tact



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 & Undurrraga

1879 Valdivesio 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 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 restaraunts and offers its own unique Cuisine.

MACHAS=razor clams with parmessan **PARRILLADAS**=grilled meets **LOCOS**=Abalone with Mayonaise **PATSTEL DE CHOCLO=meat corn pie**







The Pisco Sour







The Land & Climate

Chile is a verticle Country. All the Vineyards lie north to south in which micro-climates change.

Influence from humboldt current coming from the Antartica The Coastal ranges block fog and rain



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

Great variation in temperatures from west to east

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

East to west there is a coastal influence, a contintental 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 concetrated wines

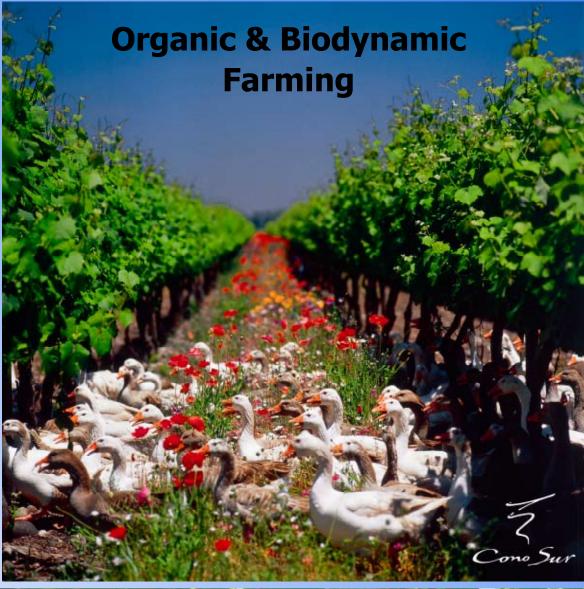
Organic and Biodynamic farming

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 trellessed upright to protect from intense afternoon sunsunlight

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 loking 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

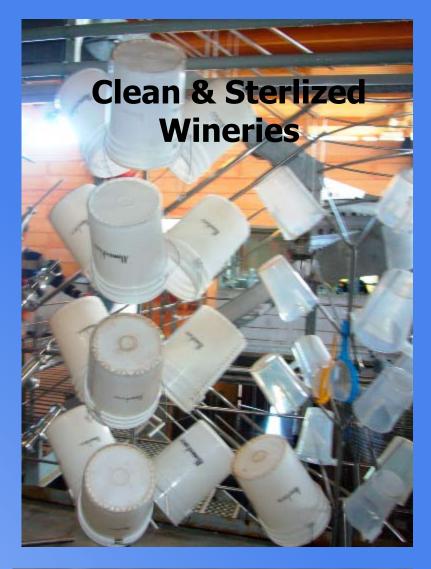
Gravity flow

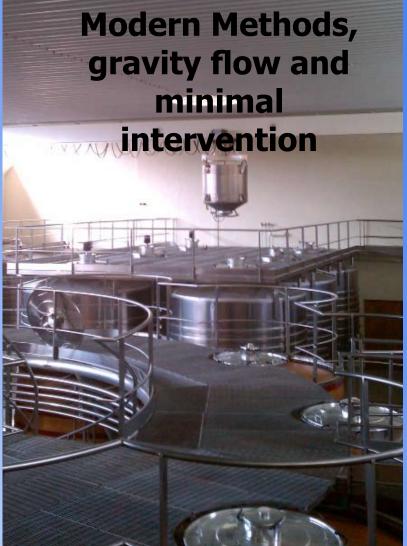
Look at barrel use

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

Grapes of Chile

Coquimbo Elqui Limarí Choapa

Moscatel, Pedro Ximenez, Syrah, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay & Pinot Noir

Aconcagua Aconcagua Casablanca San Antonio (Leyda, Lo Abarca

Merlot, Carmenere, Syrah, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay & Pinot Noir

Central Valley Maipo Rapel Cachapoal Colchagua Curicó Maule

Cabernet Sauvignon, Merlot, Carmenere, Syrah, Malbec, Pais, Chardonnay

Southern Regions Itata Bío Bío Malleco

Sauvignon Blanc, Chardonnay, Riesling, Moscatel, Gewurztraminer, Pinot Noir, Pais

Chile's Extremes - North

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.

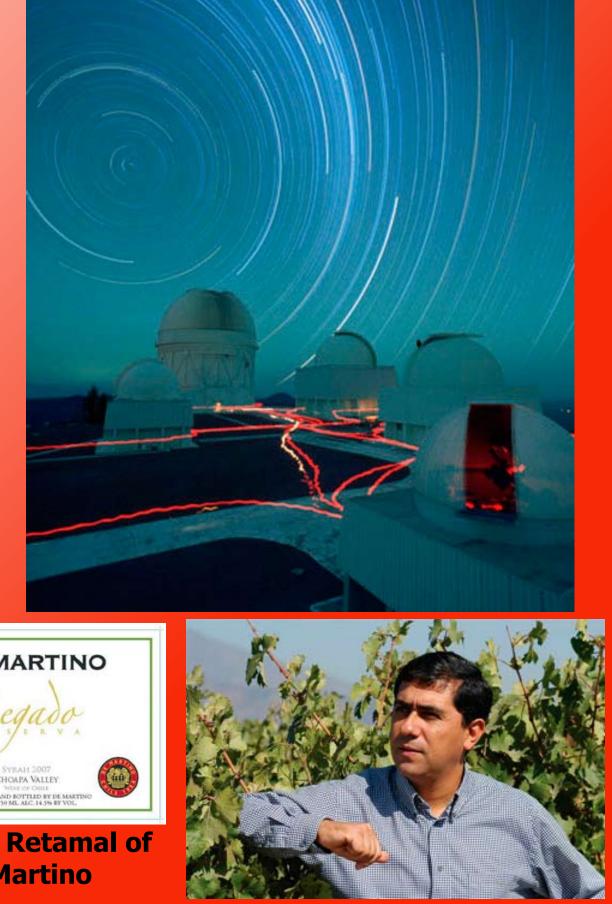
These vineyards are planted in among the valleys between rolling hills

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

The wines are racy and tight

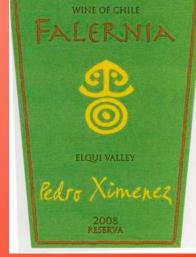
On a side note, Elqui is the destination for many

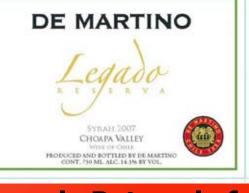




2012 fanatics

The earths strongest magnetic energy is in Elqui





Marcelo Retamal of DeMartino

Chile's Extremes - South Blo Blo

Another new and exciting region

Winemakers are exploring the cooler climates of Chile

Bio Bio is to south annd 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.

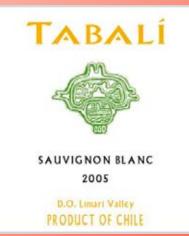
Delicious Sauvignon Blancs, Syrahs, Carmeneres and Chardonnays from here

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



Wineries of note Tabalia and













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

Pablo Morande compared it to California

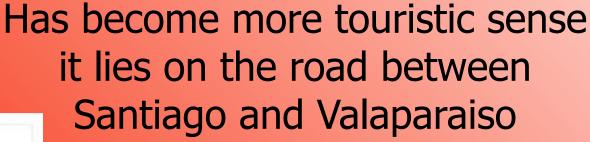
Became well known for its cool climate Sauvignon Blanc

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



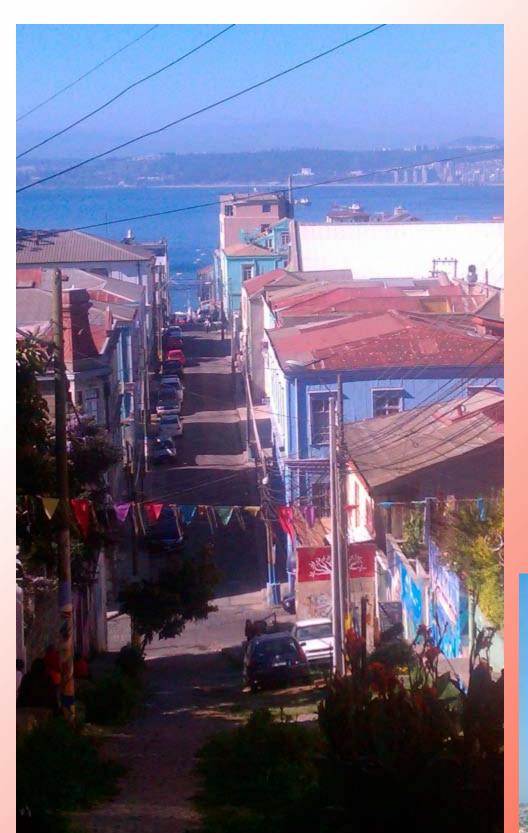


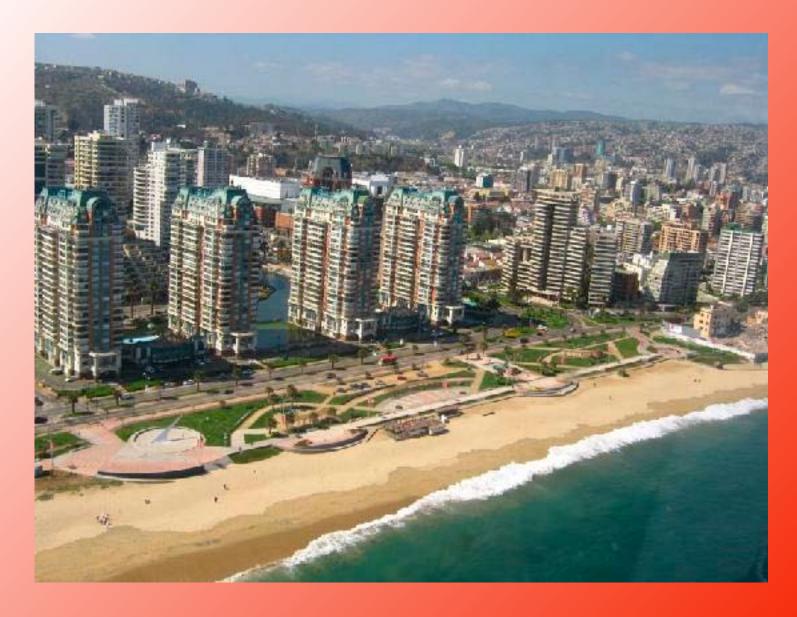
Wineries of Casablanca: Veramonte, Loma Larga, William Cole, Kingston



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



Aconcagua

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

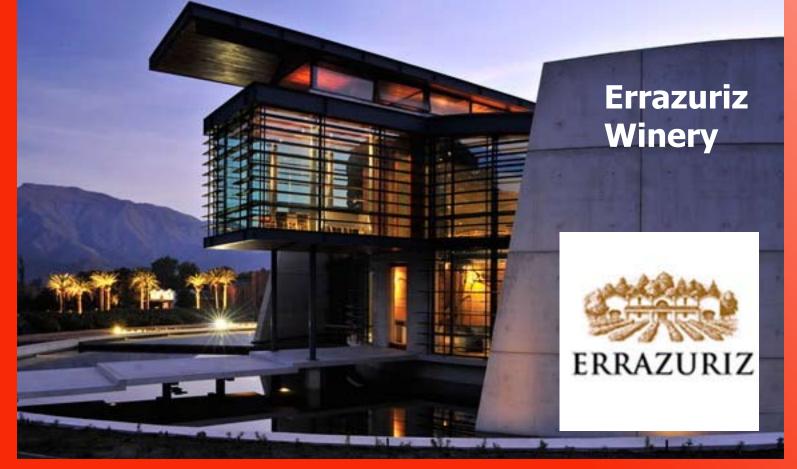


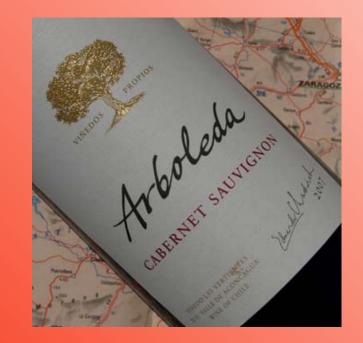
This area will benefit from the new laws distinguishing Coastal, Central and Mountain regions.

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





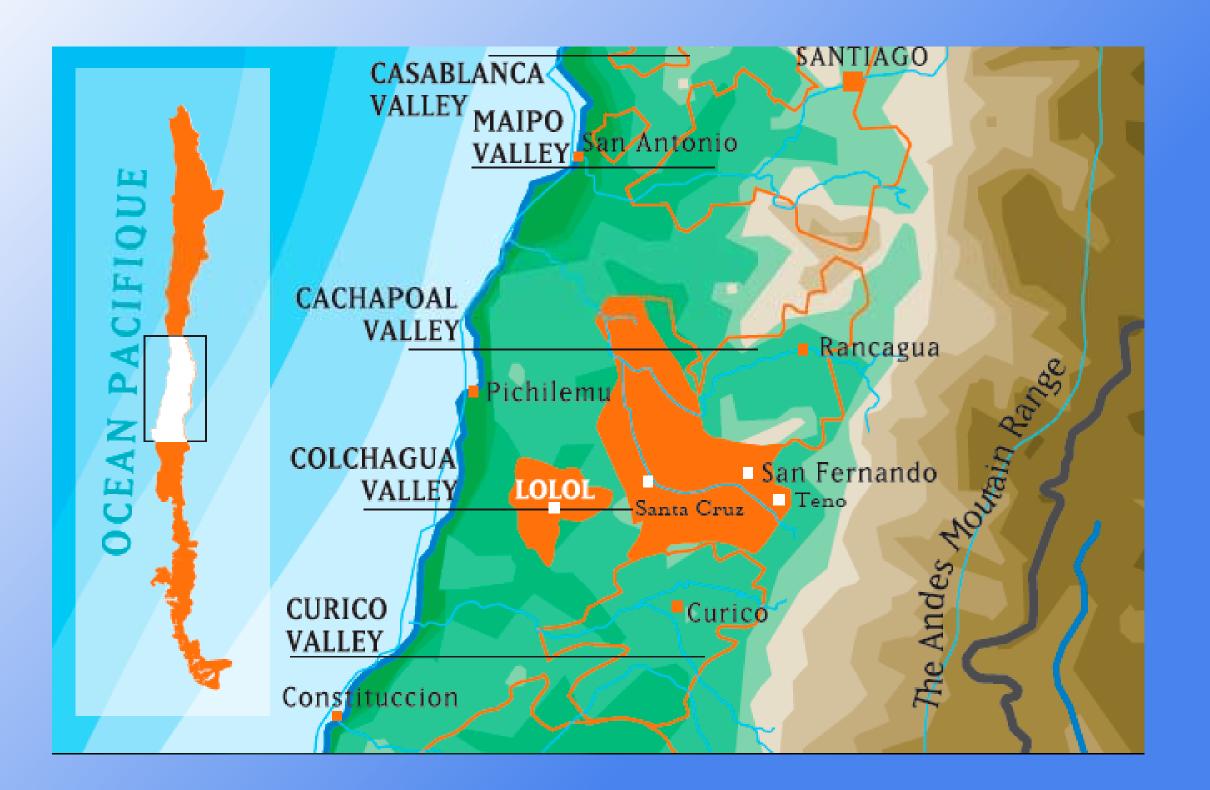


Central Valley is what we think about when we talk about Chilean Wine

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

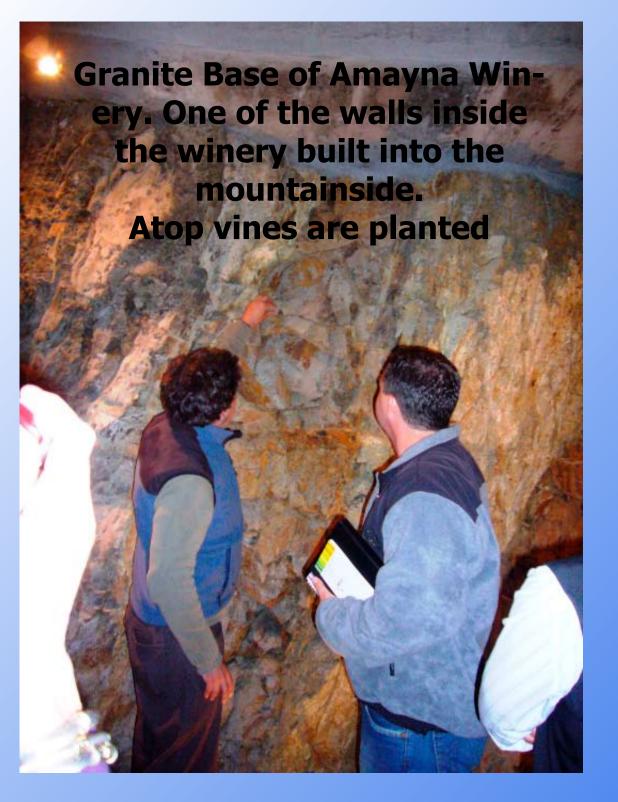
Cool Climate Region

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 is to Chile like Zinfandel is to California

Carmenere was a Bordeaux variety that almost became extinct after Phyloxera devestaed the vines of Bordeaux at teh 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 Chiles 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.







Carmeneree



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.





Valparaiso





Alto-Malpo

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

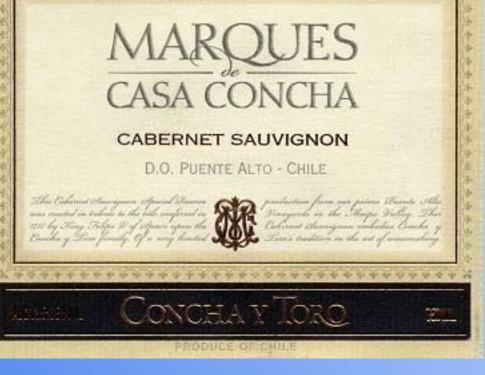
This region is home to some of the most popular Chilean Brands

Carmen, Concha y Toro, Santa Ema, Santa Rita, Domus Aurea, Cousino Macul, Odjfell, DeMartino, Ventisquieros,

Los Andes Mountains







Cachapoal/Rapel Valley

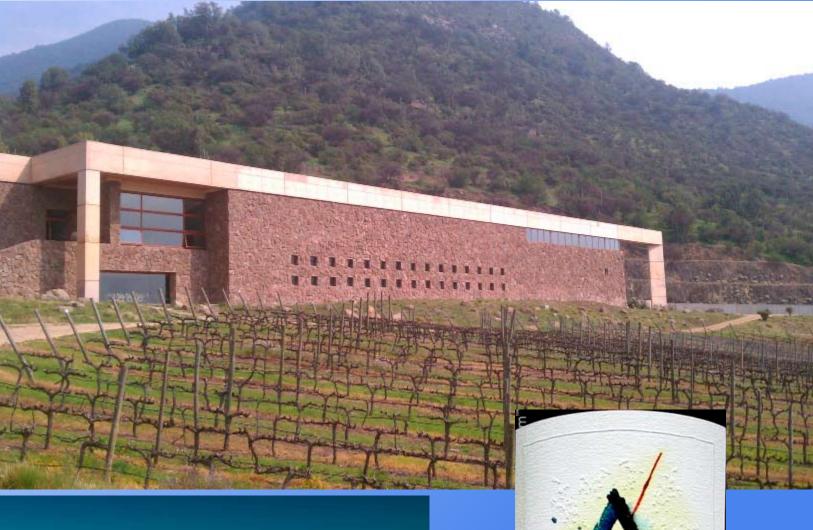
This region is south of Maipo and divided into three areas Cachapoal, Cachapoal Alto & Peumo near the Coast

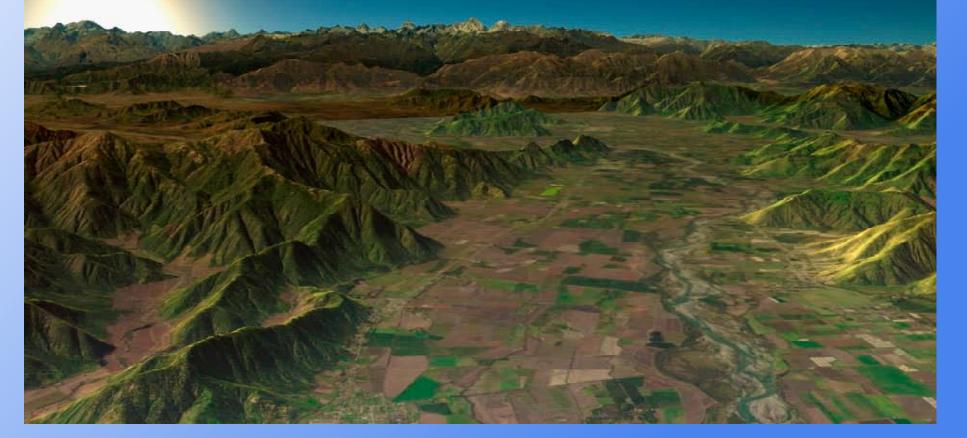
The Region is known for Carmenere and Cabernet Sauvignon

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





2003 Valle de Cachapoal

ALŤAÏR

Tierra excepcional de naturaleza cásmica autentico refleja de la estrella fltair

Vino de Chile

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

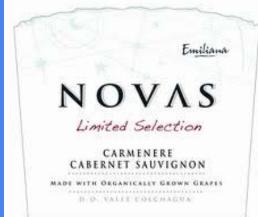
The Clos Aplata Vineyard provides the grapes for some of the most prized wines of Chile

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 foriegn winemakers are experimenting

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

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

The soils are rich alluvial soils

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









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

