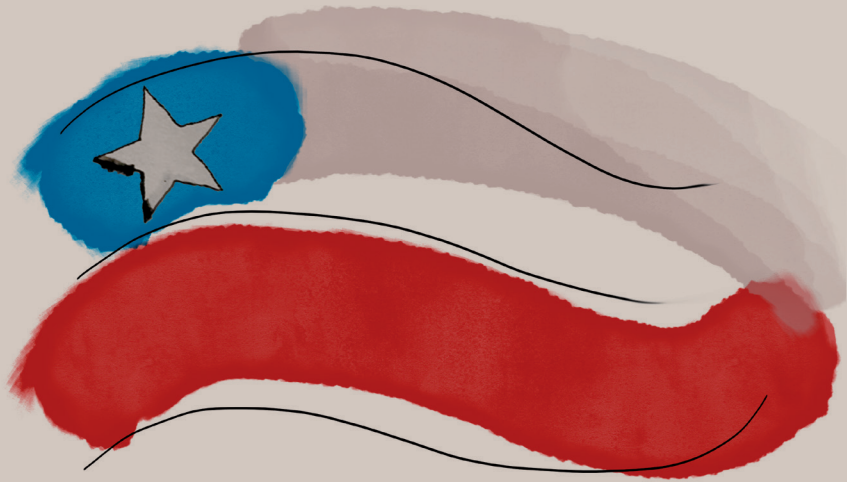


WINE ROUTES OF
CHILE





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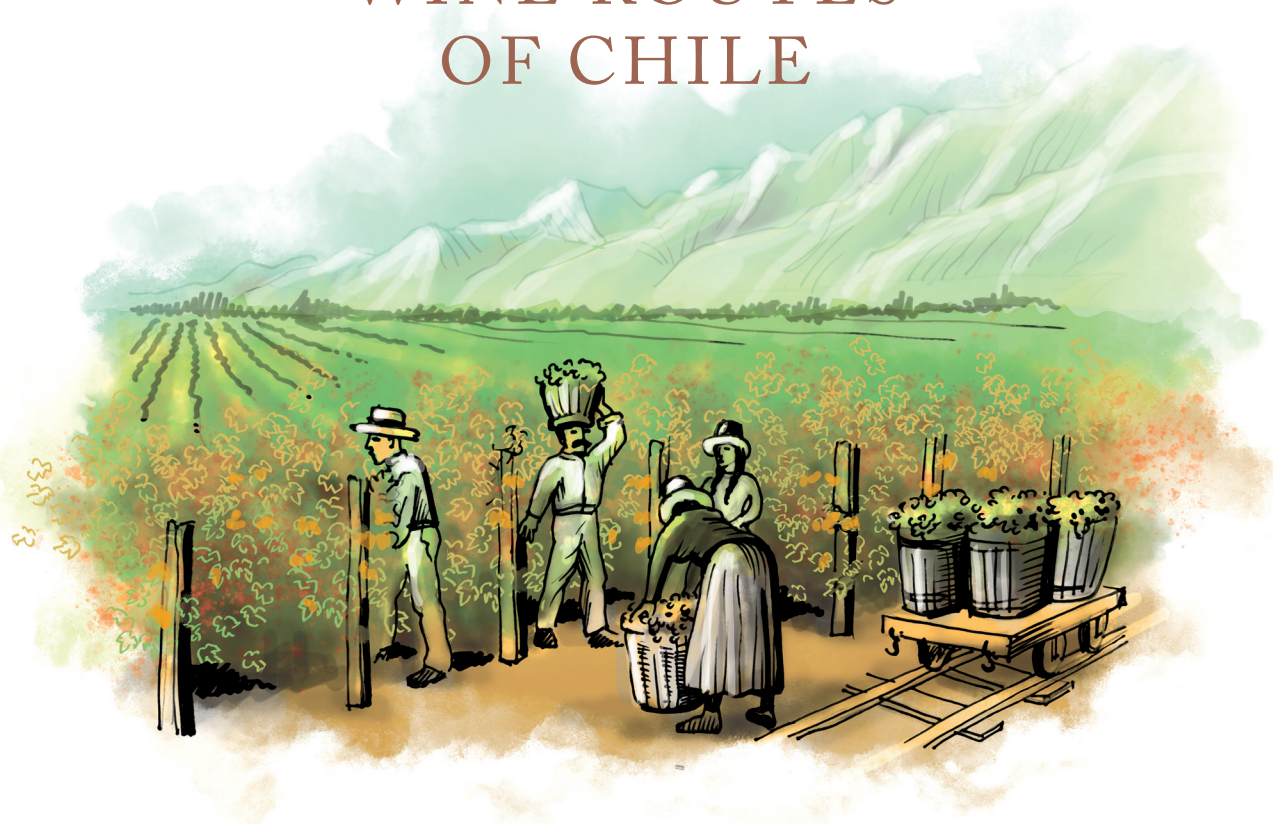
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WINE ROUTES OF CHILE



THE HISTORY OF CHILE'S WINE CULTURE

Chile is a long and narrow country – 150 kilometres wide and stretching for 4,300 kilometres along the Pacific coast of South America.

The Andes Mountains practically isolate the country from the rest of the continent, preventing the entrance of winds from The Pampas.

Wine production takes place in different regions of Chile, though most of it is concentrated in the central zone.

Brought to Chile by the Spanish conquerors, wine has always been present in the collective memory of Chile, which is why winemaking is part of its culture and heritage.

During the first years of the colony, there were vineyards with wine production for personal consumption in almost all the lots of Santiago and its surrounding farms.

Over time, this practice spread throughout the territory, which contributed to the development of the seventeen wine-producing valleys, of which eight are today well advanced in terms of articulation between actors and productive consolidation. This has led Chile to be recognized as the world's fourth-largest wine exporter and the first in the New World.

In recent years, the link between wine and travel has led to a strong development of wine tourism in Chile, inviting visitors to immerse themselves in activities associated with wine production and experience the world of wine in all its dimensions.



THE UNIQUE GEOGRAPHY OF CHILE

LAND AND CLIMATE

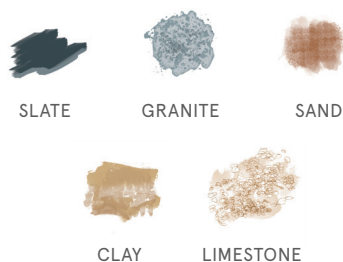
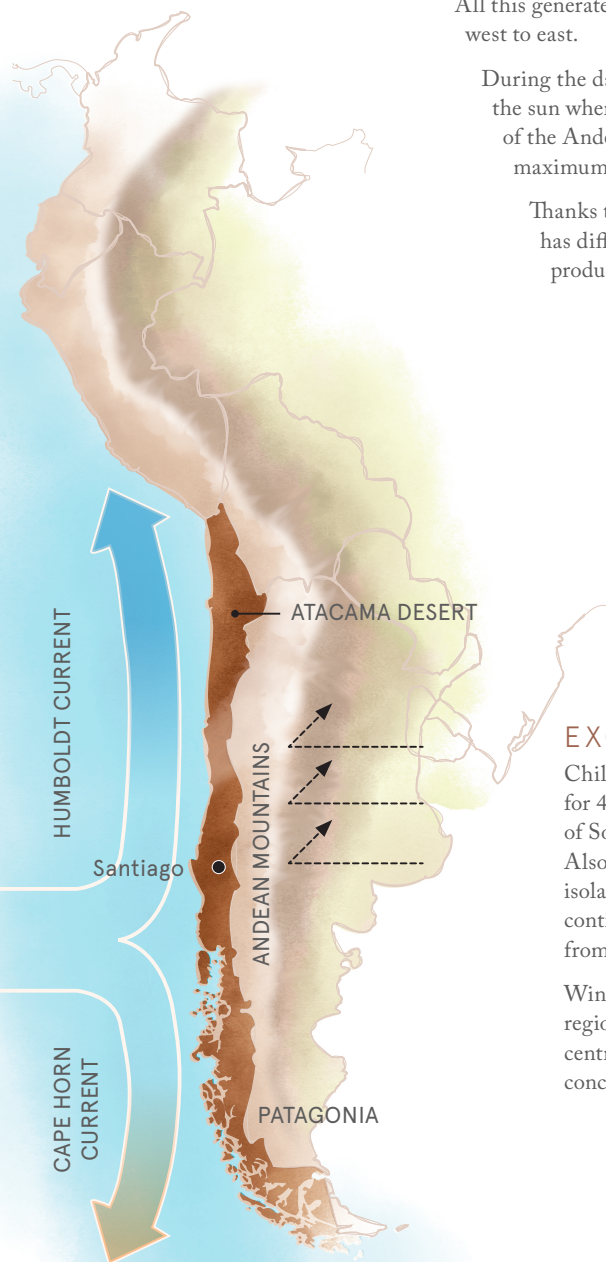
The latitudinal amplitude of Chile, its orography and the influence of the ocean are the main factors that explain the climatic variety of the country and the wine production itself.

Chile's climate is marked by the Humboldt current coming from Antarctica, and by four geographical features that isolate it from the rest of the continent: the Atacama desert, in the north; in the east the Andes mountain range; the Pacific Ocean to the west; and in the south the cold Patagonia facing Antarctica.

All this generates a great temperature variations from west to east.

During the day, the Chilean lands are very exposed to the sun whereas nights are cooler due to the influence of the Andes. Additionally, blue skies allow maximum UV light exposure in the vineyards.

Thanks to this particular orography, Chile has different types of terrain, ideal for wine production:



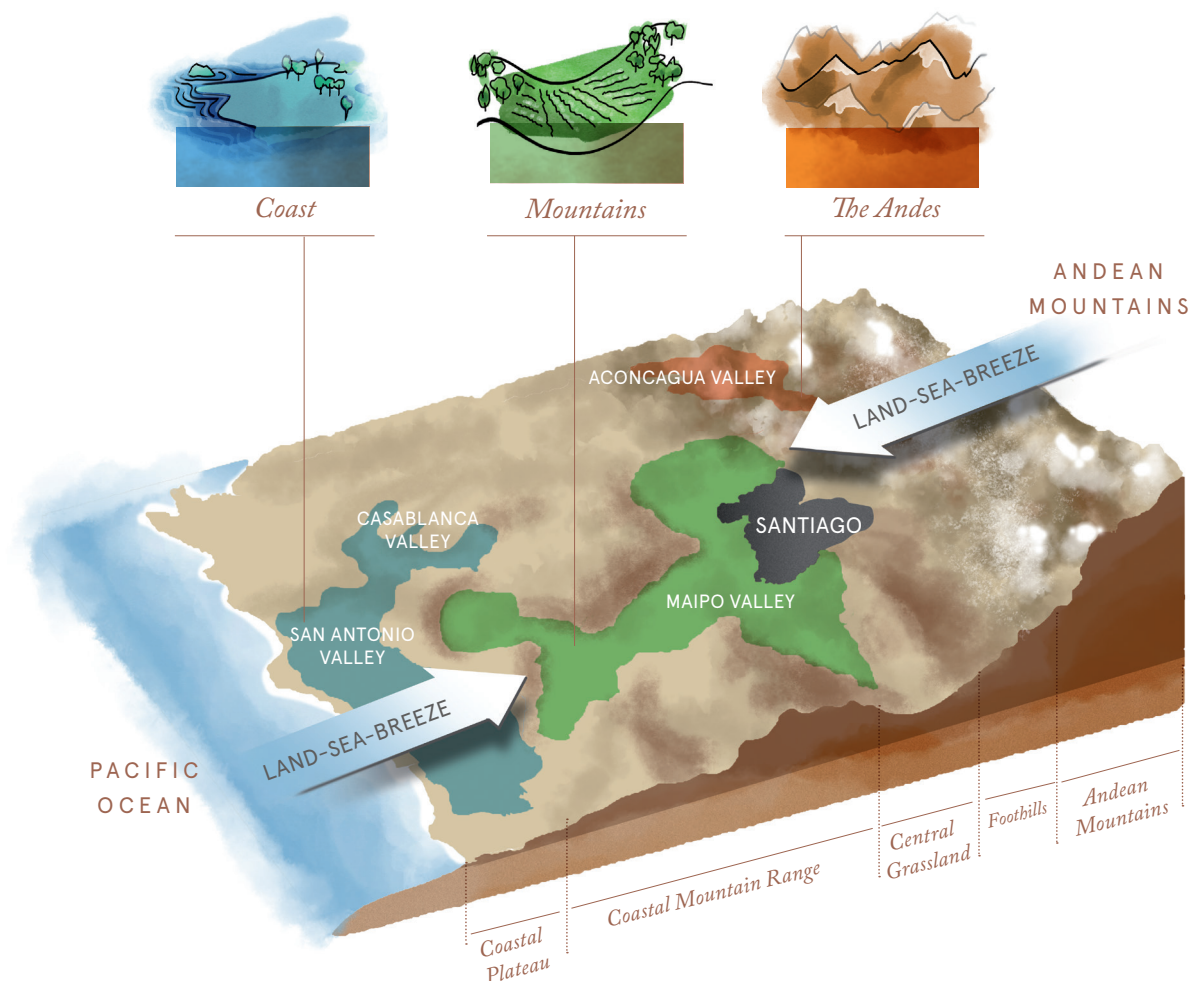
EXCEPTIONAL CHILE

Chile is a long and narrow country stretching for 4,300 kilometres along the Pacific coast of South America and 150 kilometres wide. Also, the Andes Mountains practically isolate the country from the rest of the continent, preventing the entrance of winds from the Argentinian Pampas.

Wine production takes place in different regions of the country, though it is in the central zone where the wine production concentrates.

THE UNIQUE GEOGRAPHY OF CHILE

THREE TYPES OF ZONES



The fresh air coming from the Pacific Ocean is partially blocked by the mountains of the coast, although it finds its way inland following the course of the transversal valleys of the rivers.

During the day, sea breezes carried by the cold Humboldt Current blow inland, and each night, cool air descends from the snow-capped peaks of the Andes.

A detailed analysis of the orography and geomorphology of the wine-growing region of Chile shows, in particular, that the relief is made up of an intermediate longitudinal depression flanked by two mountain ranges, the Andes Mountains to the east and the coastal mountain range to the west.

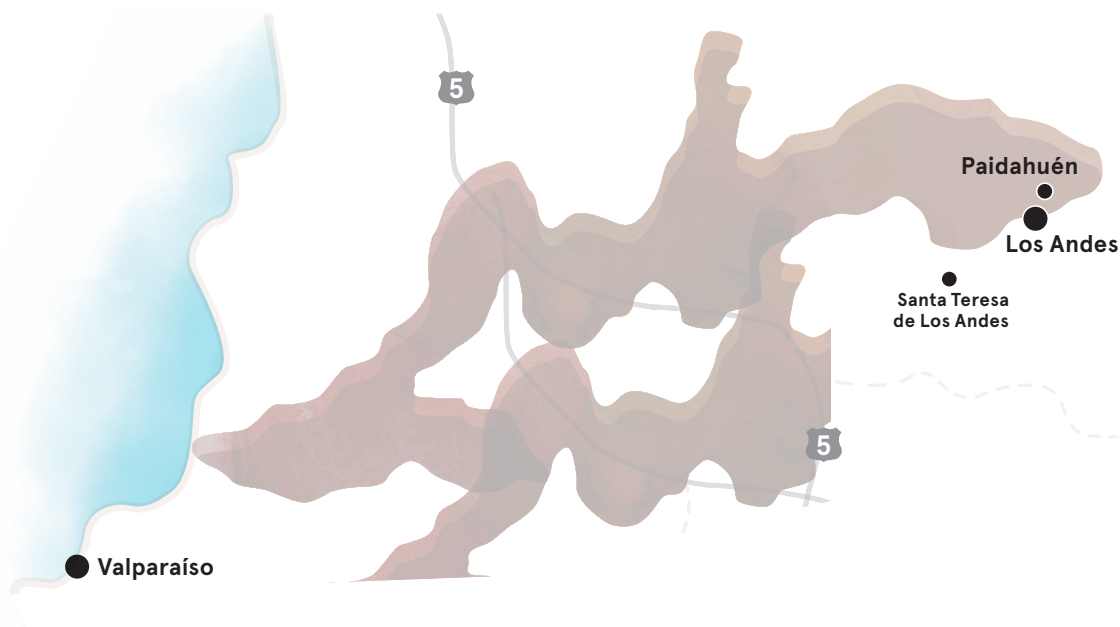


GEOGRAPHY AND CLIMATE SHAPING CHILE'S WINE LANDSCAPE



1 ACONCAGUA VALLEY

This area offers the ideal conditions for growing grapevines. The weather, the soil, as well as the presence of the Aconcagua river with its mineral-laden waters ensure the fertility of the land and favour the production of high-quality wines.

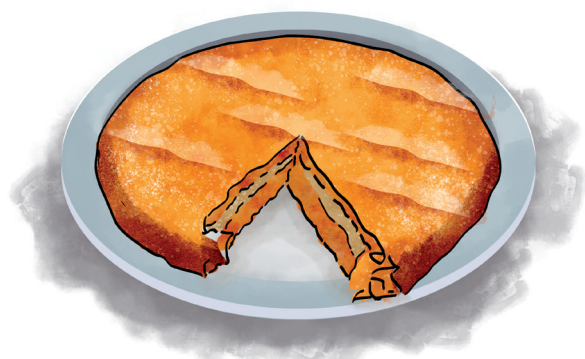


PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

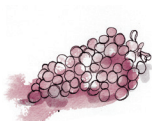
Among the typical dishes of the area, it is worth highlighting the fried jerky pastry that combines very well with spicy reds. The Carménère from Aconcagua will be a perfect combination.

MUST-VISIT IN THE REGION

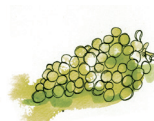
- Ski Center
- Hot springs
- Paidahuén Archaeological Park
- Juncal Andean Park
- Archaeological Museum of Los Andes
- Sanctuary of Santa Teresa de Los Andes
- San Francisco de Curimón Church and Convent



Fried jerky pastry



*Cabernet Sauvignon,
Syrah, Carménère,
Pinot Noir, Merlot,
Cabernet Franc
and Malbec*



*Chardonnay,
Sauvignon Blanc,
Viognier*



2 CASABLANCA VALLEY

The Casablanca Valley is nestled between the coastal mountains and the Pacific, in Chile's central area. The lowest and coldest areas of this fertile valley are characterized by the refined production of white wine in its Chardonnay and Sauvignon Blanc varieties. The red strains, such as Merlot and Syrah, are common at higher, warmer and frost-free, heights. This area, together with Mendoza, makes for the only two wine regions in Latin America belonging to the Great Wine Capitals Global Network.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Conger eel soup and a briefly aged Chardonnay are the perfect pairing. You can make your choice from the great variety that this area offers.



Conger Eel Soup

MUST-VISIT IN THE REGION

- Valparaíso and Viña del Mar
- Algarrobo
- Caleta Portales
- La Sebastiana (Pablo Neruda's House)
- El Peral Lagoon
- Sausalito Lagoon
- Laguna Verde Beach
- Lago Peñuelas National Reserve
- Sanctuary of Lo Vásquez

Viña del Mar

Valparaíso

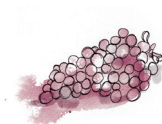
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Lago Peñuelas National Reserve

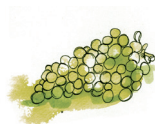
Lo Vásquez

68

Algarrobo



Pinot Noir, Merlot and Syrah



Sauvignon Blanc and Chardonnay

3 SAN ANTONIO VALLEY

The San Antonio Valley is divided into three main sectors: Leyda, Lo Abarca and Rosario, although new areas are constantly emerging. The first vines were planted in the valley in 1998, and one of the challenges that winemakers had to face was the valley's characteristic cold and coastal humid climate and its clayey soils that give the fruit great minerality.

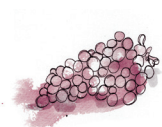
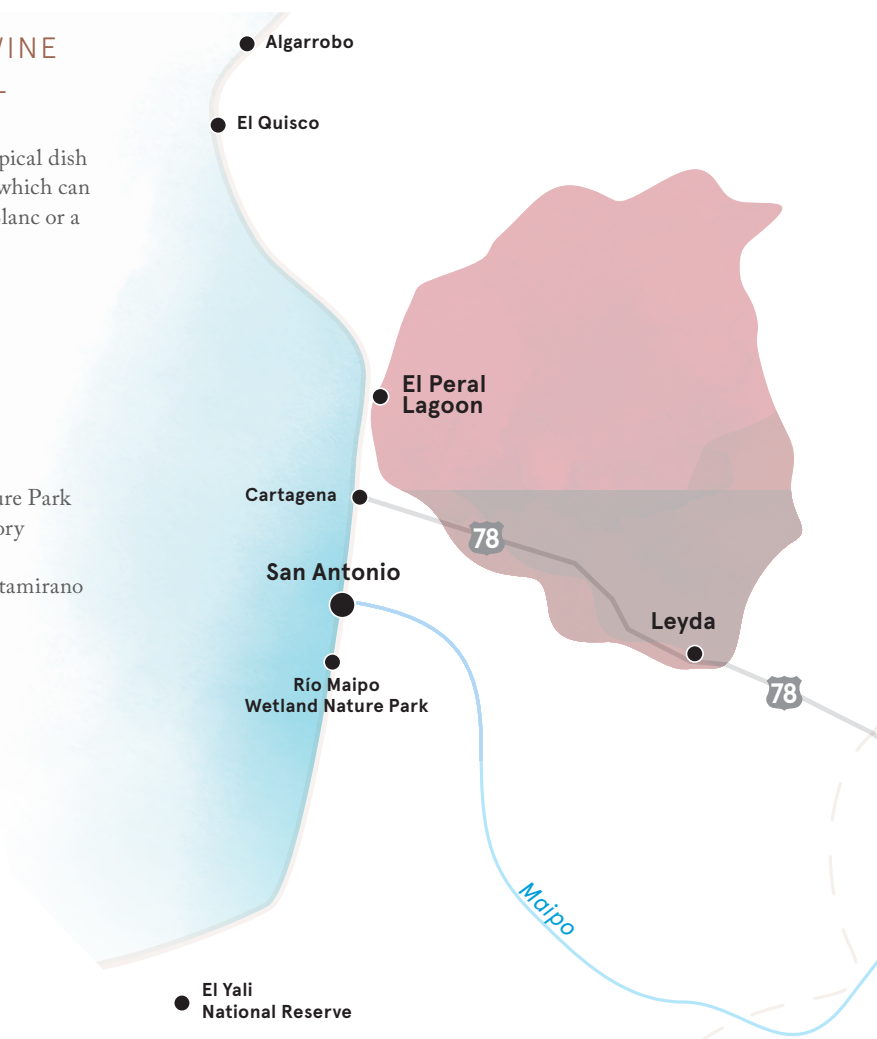
Today this valley is recognized for its premium, small-scale production. Its main vines are Pinot Noir, Chardonnay and Sauvignon Blanc.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

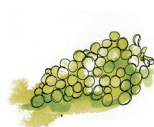
Chilean shrimp soup is a typical dish in the San Antonio Valley, which can be paired with Sauvignon Blanc or a chilled Chardonnay.

MUST-VISIT IN THE REGION

- San Antonio
- Río Maipo Wetland Nature Park
- Museum of Natural History of San Antonio
- Caleta Pintor Pacheco Altamirano
- El Quisco
- Algarrobo
- Cartagena
- El Peral Lagoon
- El Yali National Reserve



*Cabernet Sauvignon,
Carmenère, Merlot,
Pinot Noir and Syrah*



*Chardonnay and
Sauvignon Blanc*



4

MAIPO VALLEY

Chile's best-known wine region built its reputation for excellent red wines in the mid-19th century. Its vineyards benefit from a temperate Mediterranean climate with hot, dry summers and cold, wet winters. The region has eastern vineyards nestled in the foothills of the Andes and western vineyards that extend to the sandy soils of the Cordillera de la Costa. Cabernet Sauvignon, complex with well-structured tannins, comprises 60% of the region's total wine production. Other red varietals that thrive in Maipo include Merlot, Syrah and Carménère.

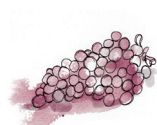
PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

A popular local dish being steak, onions and cranberry sauce, the Carménère from Maipo is a great companion to the caramelized and smoked notes of the onions in the juice.

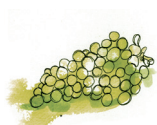


MUST-VISIT IN THE REGION

- Urban Santiago
- Pirque
- Clarillo River National Park
- Pomaire
- Buin
- Copper and gold mines from Naltahua
- Andean Museum
- Alhué
- Altos de Cantillana Natural Reserve



Cabernet Sauvignon, Carménère, Merlot, Pinot Noir and Syrah



Chardonnay and Sauvignon Blanc

5 CACHAPOAL VALLEY

The Cachapoal Valley is the gateway to the south-central area of the country. It houses a great variety of vineyards, ranging from small vine growers to large producers. The varied microclimates of the valley vary from cool in the elevated vineyards of the Andean foothills to warm and temperate in the areas surrounding the Rapel Lake along the coastal hills.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

In the Cachapoal Valley we find pomegranate beans with *mazamorra* that are a great combination with Merlot.

MUST-VISIT IN THE REGION

- Rancagua
- Doñihue
- San Vicente de Tagua Tagua
- Pichidegua
- Rapel Lake
- Pelequén



Carménère, Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, Cabernet Franc and Malbec



Sauvignon Blanc and Chardonnay



Pomegranate Beans with Mazamorra

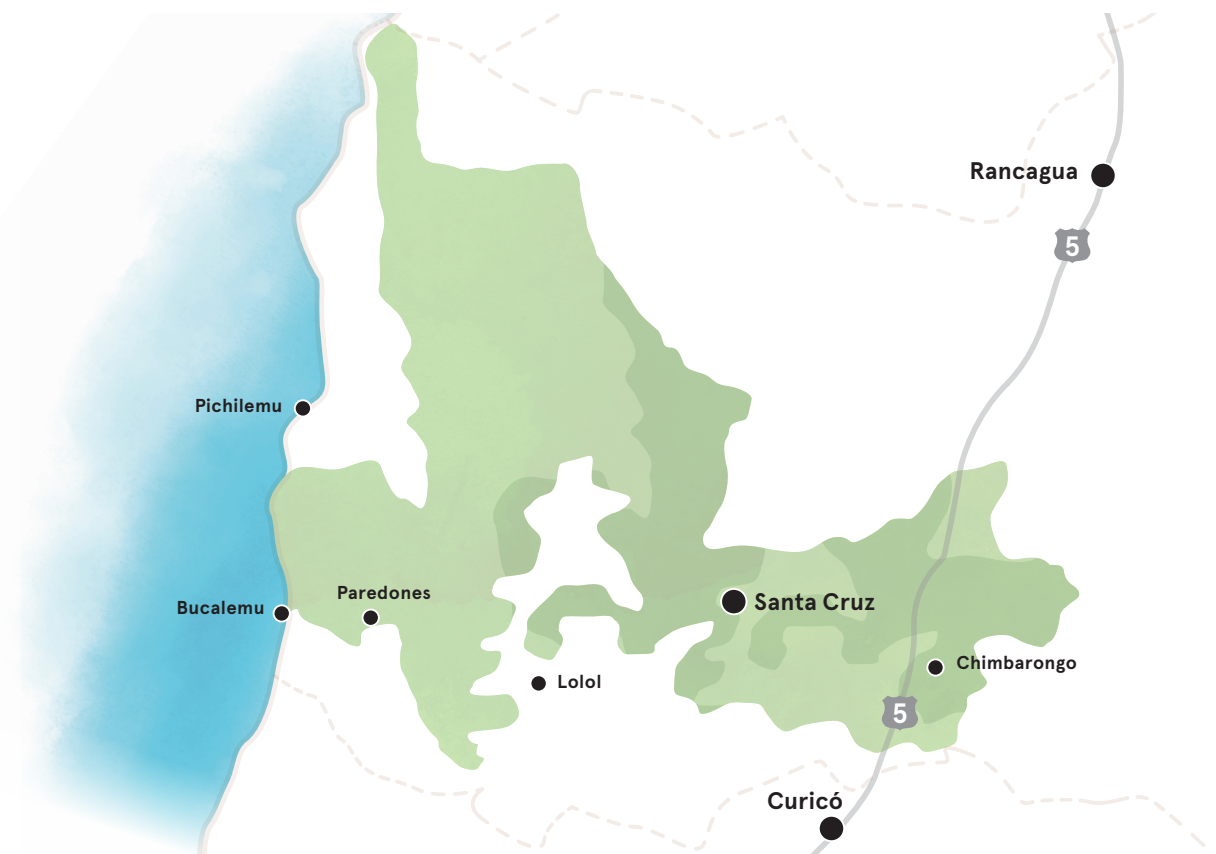


6

COLCHAGUA VALLEY

The Colchagua Valley is one of the largest and most active wine regions in the country and the first in offering a wine route, which exists since 1992.

The relatively low elevation of the coastal hills allows the Pacific breeze to interact with the Andean winds, cooling the valley and extending the period of grape ripening in the region, which benefits the wine.

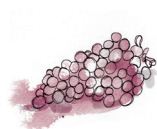


PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

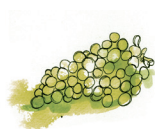
Carménère goes very well with local dishes like *pastel de choclo* (corn pie).

MUST-VISIT IN THE REGION

- Santa Cruz
- Lolol
- Doñihue
- Chimbarongo
- Paredones
- Bucalemu
- Colchagua Museum
- Hacienda El Huique Museum
- Observatory from Cerro Chamán
- Cahuil
- Pichilemu



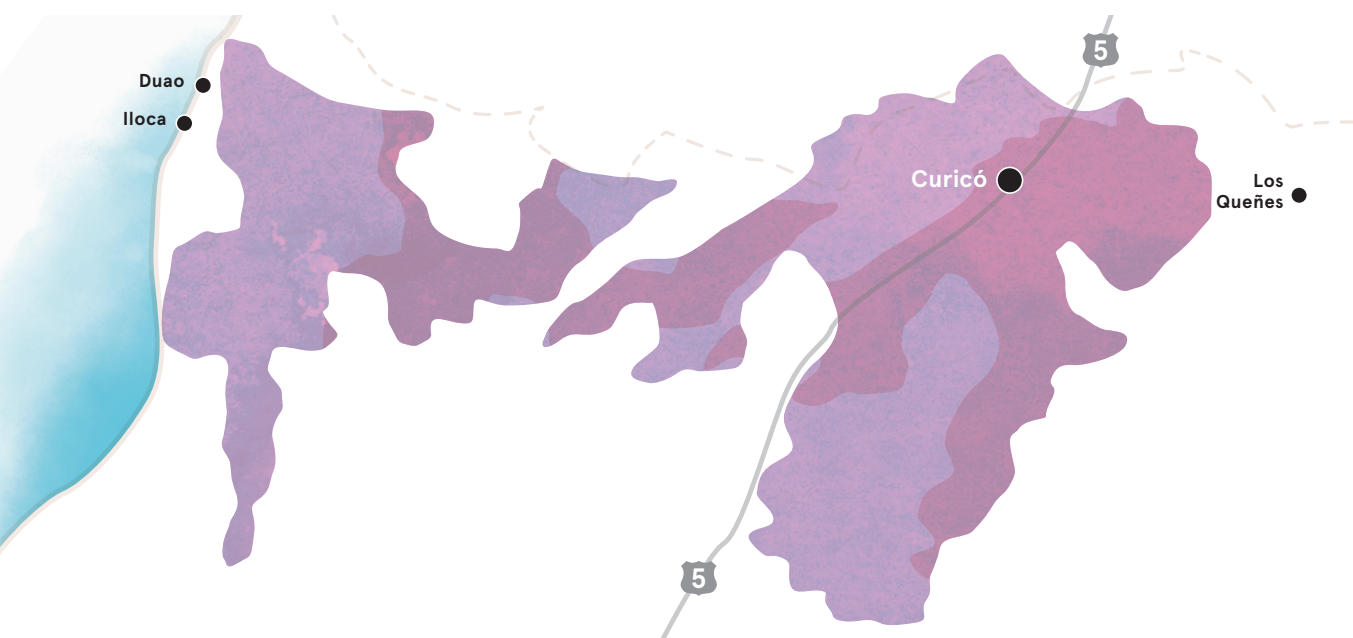
Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec and Carmenère



Chardonnay and Sauvignon Blanc

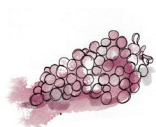
7 CURICÓ VALLEY

The Curicó Valley has special climatic and geographical conditions that have favoured the development of viticulture for many years. In fact, it is possible to find centuries-old vineyards in the valley which give life to different strains with unique and unrepeatable characteristics. The valley also stands out for being one of the most revered, diverse and innovative wine areas in Chile, since it was home to one of the largest technological modernizations of the Chilean wine industry, when in the early 1980s wine was stored for the first time in stainless steel tanks.



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The silver-plated beef (*plateada de vacuno*), which is usually prepared with different vegetables (onion, carrot, garlic, celery) and spices, combines perfectly with Cabernet Sauvignon.



Cabernet Sauvignon, Carmenère, Malbec, Merlot and Syrah

MUST-VISIT IN THE REGION

- Curicó
- Radal Siete Tazas National Park
- Los Queñes
- Torca Lagoon
- Vichuquén Lake
- Iloca
- Duao



Chardonnay, Sauvignon Blanc, Gewürztraminer and Sauvignon Vert



8 MAULE VALLEY

The Maule Valley is the largest wine-growing region in Chile and one of the most geographically and climatically diverse which makes it possible for red and white varieties to thrive. This valley is also home to some of the oldest vineyards in the country. Red vines dominate with more than two thirds of the landscape: they range from Cabernet Sauvignon through Carménère, Merlot and – more recently – Carignan.

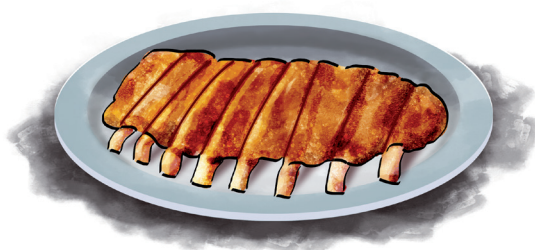
PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The Carignan from Maule is a great pairing with Chilean ribs (made with *adobo* and Chilean chili paste), a typical dish of the region.

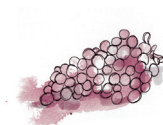


MUST-VISIT IN THE REGION

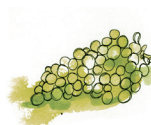
- Talca
- Vilches
- Pelluhue
- Constitución
- Altos de Lircay National Reserve
- Maule's lagoon



Chilean Ribs



*Cabernet Sauvignon,
Carménère, Carignan,
Merlot and Syrah*



*Chardonnay and
Sauvignon Blanc*

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