Rows of Carmenere at the San Rafael Estate Vineyard in the Maule Valley.

**PROFILE:** Nestled in the foothills of the Andes Mountains, in the shadow of the Descabezado Volcano, lies the Chilcas flagship Maule Valley San Rafael Vineyard. Named for a native Chilean bush that grows in the region, Chilcas wines exude a sense of place. With an emphasis on the Maule Valley, Winemaker Camilo Viani aims to produce the finest wines from more than 2,500 acres of estate vineyards in the Maule, Curico, Colchagua and Casablanca Valleys. Across three tiers of wines - Reservas, Icons and Single Vineyards - Chilcas wines are an authentic expression of their terroir, showcasing the fruit flavors and aromas that are characteristic of Chile’s most important wine appellations and the grape varieties that thrive there. A true steward to the land, Chilcas is intensely committed to sustainability and, as part of the VIA Wines family, has been certified sustainable under Wines of Chile’s Sustainability program.

**VITICULTURE:** Located 155 miles south of Santiago in the Maule Valley, the San Rafael Estate Vineyard offers a vast diversity of soil types, enabling a variety of both red and white grapes to be grown. The Mediterranean climate, with warm, dry summers and rainfall concentrated in winter, helps control vine vigor and berry size. This allows bunches to ripen evenly and thoroughly. The cool climate and clay-loam soils of the Casablanca Valley make for quality growing conditions for Sauvignon Blanc in particular at the Tapihue Vineyard. In the Colchagua Valley, the country's premier red wine appellation, the Nilahue Vineyard produces excellent Cabernet Sauvignon. Across all these estate vineyards, the Chilcas philosophy of sustainable viticultural practices is upheld, with regards to water, nutrition, pest, disease and ecosystem management.

**FOUNDED:** 1998

**WINEMAKER:** Camilo Viani

**SIZE:** 2,576 acres

**CLIMATE:** Mediterranean with warm, dry summers and winter rains

**WEBSITE:** www.chilcaswines.com

**HARVEST:** Mid-March to mid-May

**SOILS:** Predominantly alluvial, with a mix of clay, silt and sand

**VARIETIES PLANTED:** Sauvignon Blanc, Chardonnay, Pais, Pinot Noir, Carmenere, Cabernet Franc, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot, Malbec

**EXCLUSIVE US IMPORTER**

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Chilcas wines offer a sense of place. The Reserva wines showcase the fruit flavors and aromas characteristic of Chile's most important wine regions. Single vineyard bottlings are created from hand-harvested fruit that has seen minimal intervention, allowing maximum expression of the grape and individual site in the finished wine. The Icon wines demonstrate the greatest quality potential of the Maule valley, a true expression of their terroir.

**WINEMAKING:** Chilcas aims to produce wines that match perfectly with food, elegant wines that express the grape variety complemented with oak, where the fruit is always the star. Winemaking with minimal intervention allows the grapes to express their natural flavors and aromas, as well as their terroir. Fruit is mostly hand-harvested, with some machine harvesting to ensure that grapes are picked at optimal ripeness. Each varietal is fermented and aged independently, with the appropriate length of time for maceration and fermentation to obtain maximum aroma extraction and quality. Fermentation takes place in stainless steel, with various combinations of stainless steel, French and American oak barrels for aging. Both punchdowns and pumpovers are commonly used to enhance extraction for red wines. For blends, the varietals are blended together just before stabilization and bottling. The VIA Wines commitment to sustainability extends to the cellar, reflected in the winery’s limits on water use, materials management efficiency, energy use and waste management.

**RESERVA**

**Carmenere:** Full-bodied, with aromas of red fruit, spice and well-integrated oak.

**Sauvignon Blanc:** Fresh and crisp, with zesty citrus fruit and a long, mineral finish.

**Cabernet Sauvignon:** Aromas of red currants, cranberries, with vanilla and coffee from barrel aging.

**Merlot:** Rich plum fruit, blackberry and spice, smooth tannins and vanilla and coconut characters.

**Syrah:** Floral notes and a hint of chocolate, with fruit characters, black pepper and clove aromas.

**Chardonnay:** Aromas of pear, banana and mango, clean acidity and elegant, toasty oak.

**Pinot Noir:** Fresh red berries, plums, and cherries with mellow spice and earth notes.

**SINGLE VINEYARD**

**Cabernet Franc:** Aromas of blueberries, raspberries and subtle mint and cinnamon notes.

**Pais:** Aromas of black pepper and earthy notes with a very prominent touch of oak.

**Cabernet Sauvignon:** Richly fruity with a touch of black pepper, caramel and vanilla.

**Pinot Noir:** Rich cherry, raspberry and plum fruit characteristics and a touch of spicy oak.

**Chardonnay:** Succulent stone fruit, pineapple and mango, bright acidity and balanced spicy oak.

**ICON**

**Las Almas:** The finest Carmenère grapes from the San Rafael Estate are used to craft this richly fruity, full-bodied, supple wine with ripe tannins and a subtle, elegant spice character.

**Red One:** Full-bodied, with rich aromas of plum, cherry and cassis, along with a background of soft pepper, roasted coffee beans, vanilla, and cocoa, balanced with soft, elegant tannins.

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