

Chapter 36
Chile

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Climate: Warm Mediterranean <ul style="list-style-type: none"> ○ Sunny, dry = reliable grapes/no fungal disease ○ Irrigation needed when rainfall low ○ El Niño years = rainfall increases dramatically ○ La Niña years = drought may occur ● 900km (N-S)/100km (wide) ● 4 key geographical features: <ol style="list-style-type: none"> 1. West = Pacific Ocean + some coastal mountains 2. East = Andes 3. North of Santiago = mountain ranges merge 4. South of Santiago = depression between coastal mountains and Andes (Central Valley) <ol style="list-style-type: none"> a. Some gaps caused by river valleys ● Humboldt Current (up from Antarctica) - cool air blown along river valleys <ul style="list-style-type: none"> ○ Strongest: where coastal mountains lowest and valleys close to Pacific ○ Fog a by-product - close to coast ● Close to Andes foothills = cold air blown down mountains overnight (large diurnal range) ● Sustainable/organic winemaking promoted.
<p>GRAPE VARIETIES AND WINEMAKING</p>	<p style="text-align: center;">Black</p> <p><i>Cabernet Sauvignon</i></p> <ul style="list-style-type: none"> ● Most planted grape ● Simply/fruity → full-bodied/premium ● Ripe black fruits/herbaceous ● Blended with: <i>Merlot/Carmenere/Syrah</i> <p><i>Merlot</i></p> <ul style="list-style-type: none"> ● Inexpensive/med-body/fruity → premium/fuller-bodied <p><i>Carmenère</i></p> <ul style="list-style-type: none"> ● Late ripening = grows in warmest/sunniest sites ● Full-body/high tannin/black fruits/herbaceous - if underripe ● Signature grape variety <p><i>Syrah</i></p> <ul style="list-style-type: none"> ● Elqui Valley (cooler) = lighter body/peppery ● Colchagua Valley (warmer) = black fruits/fuller body <p><i>Pinot Noir</i></p> <ul style="list-style-type: none"> ● Cooler locations (ie, San Antonio/Casablanca Valley)

	<p style="text-align: center;">Whites</p> <p>Sauvignon Blanc</p> <ul style="list-style-type: none"> • Performs well in cooler sites (San Antonio/Casablanca Valley) • High acid/ripe apple/citrus/tropical fruit/some herbaceous notes - some lees stirring/oak for texture <p>Chardonnay</p> <ul style="list-style-type: none"> • Most in international style; ripe fruit + oak • Limari Valley/Aconcagua Valley/Casablanca Valley = elegant/restrained <p><i>Muscat of Alexandria</i> = for grape brandy ‘Pisco’/<i>Viognier/Gewurztraminer/Riesling</i> Aromatic whites from cooler Bio Bio + Itata Valleys</p>
COQUIMBO REGION	<p>Coquimbo Region</p> <ul style="list-style-type: none"> ❖ Most northerly region (borders Atacamba Desert) ❖ 3 subregions; Elqui Valley/Limari Valley/Choapa Valley ❖ Less plantings but higher quality ❖ Sunshine high/cooling sea breezes/some vineyards at an altitude ❖ Challenge: lack of water. ➢ Solution: irrigation - but expensive ❖ Elqui Valley = high rep SB + Syrah ❖ Limari Valley = rep for Chard
ACONCAGUA REGION	<p>Second smallest wine region 3 sub-regions:</p> <p>Aconcagua Valley</p> <ul style="list-style-type: none"> ❖ Steep-sided, between coastal mountains and the Andes ❖ Fertile valley floor = warm growing conditions ➢ Cab Sauv, Syrah, Carmenere ➢ Rich fruit/high alcohol/high tannin ❖ Producers want to reduce alcohol/freshen fruit = plantains now on slopes/towards the coast <p>Casablanca Valley/San Antonio Valley</p> <ul style="list-style-type: none"> ❖ Similar characteristics; between coastal mountains and Pacific ➢ Morning fog/afternoon winds (cooling) ❖ SB/Chard ❖ Leyda Valley (in San Antonio) = rep for SB ❖ PN = red berry/herbal (coolest sites) ❖ Syrah (Casablanca Valley) = warmer east vineyard sites = well structured/peppery
CENTRAL VALLEY	<p>From Santiago → Itata Valley Vast, flat warm; grapes ripen early - focus on inexpensive fruity</p>

<p>REGION</p>	<p><i>Merlot/Chard</i></p> <p>Maipo Valley</p> <ul style="list-style-type: none"> ❖ Surrounded by mountains/little coastal influence ❖ Premium sites = Andes Foothills (cooling air from mountains) ❖ Rep for Cab Sauv - minty character <p>Rapel subregion (large/varied zone)</p> <ul style="list-style-type: none"> ❖ Cachapoal Valley <ul style="list-style-type: none"> ➢ Warm area/no ocean breeze ➢ Carmenere - valley floors ➢ Cab Sauv/Syrah - cooler, east end of Valley ❖ Colchagua Valley (large/varied) <ul style="list-style-type: none"> ➢ Central area = warm/some ocean influence) ➢ Full-bodied reds (Cab Sauv, Syrah, Carmenere) ➢ Some vineyards valley slopes (Apalta) = premium rep ➢ West = lots of Pacific influence - high quality wines <p>Curicó Valley/Maule Valley</p> <ul style="list-style-type: none"> ❖ Southern end of Central Valley ❖ Warm/fertile soils = inexpensive/fruity red + white ❖ Maule (cooler) = wines retain acidity ❖ Dry-farmed/old vines in west of region from Carignan variety - full-body/concentrated from ancient, low-yielding bush vines
<p>SOUTHERN REGION</p>	<p>Cooler/wetter further south</p> <p>Itata Valley/Bio Bio Valley/Malleco Valley</p> <p>Bio Bio/Itata</p> <ul style="list-style-type: none"> ❖ <i>Pais/Muscat of Alexandria</i> (consumed locally) ❖ <i>PN/Chard</i>/aromatics (Bio Bio) - potential for high quality <p>Malleco</p> <ul style="list-style-type: none"> ❖ Smallest/most southern ❖ <i>Chard/PN</i> (some premium prod interest)

Chilean Wine Laws

GI = Denominaciones de Origin (DOs)

- 4 principal regions: **Coquimbo/Aconcagua/Central Valley/Southern Region**
 - 13 subregions (generally follows valleys running east to west)
- Based on Chile's administrative regions = very broad

2012 = further classifications added = vineyard sites as distance from coast (not latitude)

- **Costa** = for coastal areas
- **Entre Cordilleras** = area between mountain ranges



- **Andes** = mountain areas

Reserva/Gran Reserva/Reserva Especial/Reserva Privado = also can be used but loosely defined.