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ATTILIO & MOCHI

Passionate Winemakers

COOL COASTAL WINES FROM
CASABLANCA VALLEY
CHILE

ABOUT US

We are a Brazilian couple, who left our home country in 2011 to build a dream in the Casablanca Valley. We craft high quality, cool climate, coastal wines that speak to the terroir. Our hands are in every part of the process, from vineyard to bottling. We are sustainable focused and eco-minded.



Angela Mochi



Marcos Attilio

CASABLANCA VALLEY

A small vineyard and winery, 20km away
from the Pacific Ocean and 45min from
Valparaiso and San Antonio Ports



A close-up photograph of a grapevine branch. The branch is dark brown and appears to be cut or pruned. Several young, light green leaves are emerging from the branch, showing their characteristic lobed shape and fine veins. The background is a blurred vineyard with rows of grapevines under a bright sky.

THE GRAPES

Traditional Casablanca varieties, such as Sauvignon Blanc and Pinot Noir, along with more diverse ones, like Malbec, Cabernet Franc, Roussanne, Viognier and the very first Grenache in the Valley.

THE WINES

Cool climate and coastal wines
that trully speak to the terroir



High ratings

Colorful, modern lables

INNOVATION

Casablanca Valley is a too young wine region, there is plenty of room for experimentation. That's why we make pure varietals, but also an Orange Wine (Amber) and Dulcefuerte a Fortified Malbec/Syrah in an LBV Port style.



SUSTAINABLE FOCUSED AND ECO-MINDED



- The Organic (non-certified) vineyard is irrigated using solar energy and is fertilized with compost generated with the winery byproducts
- We save water and have an special area saved for indiginous plants and animals



Refurbished reefer shipping containers used as barrel and bottle rooms. Wines are kept at the perfect temperature with NO energy from the grid

Upcycle

Make & Use Compost

Produce & Use Solar Energy

Save Water

Care for the Environment

Back label communication

COLORFUL, ATTRACTIVE LABELS

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Sustainable
Eco concious



MOVI: Movement of Independent Vintners

Small productions

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MALBEC

2018 CASABLANCA VALLEY
COOL COASTAL VINEYARD
ESTATE GROWN & BOTTLED

Single Vineyard

Single vineyard:
Origin

10 BARRELS PRODUCED

Our vineyard is in Orrego Arriba, on the western and colder side of the Valley, only 20km from the Pacific Ocean. 2018 had a long ripening season and was as perfect as a vintage can be. The grapes were hand-picked on the 31st of March. 100% destemmed and macerated at 5°C for 4 days. Fermentation was carried out at 22-25°C and the wine was then aged in new and used French barrels for 15 months.

Agela Mochi
Manoos Attilio

attiliomochi.com

750ml - 14.5°GL / % Vol.

Producido y Embotellado por VIÑA TINQUEN / DA / CASABLANCA - CHILE

Winemaking process for every vintage

SALES



- Established importers in Brazil, USA and Japan
- Spot sales to UK, USA, Australia and China
- On site touristic operation

WHAT'S HAPPENING NEXT?

- Every year we launch new, small lots of different wines

- 2020: Attimo, a red blend
- 2021: an unusual white, probably the 1st in its category in Chile



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