

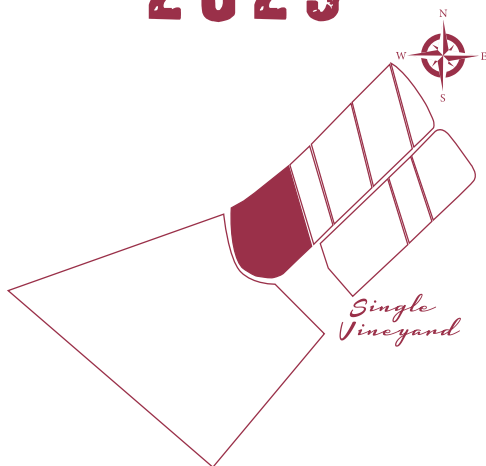


ATTILIO & MOCHI
Passionate Winemakers

We are Marcos Attilio and Angela Mochi. In 2011, we left Brazil to breathe life into a bold project in the Casablanca Valley. We placed our bets on a vineyard with eight distinct varieties that are now paving the way for the rest of the valley. We craft cool-climate, human-scale wines under a philosophy of genuine sustainability: our unique winery was designed and built by our own hands using upcycled reefer shipping containers, which naturally maintain the ideal temperature. Our fingerprints are on every single stage, from vine to bottle, revealing the most innovative side of the Chilean mosaic. Accompanying us on this adventure is Vi, definitely the craziest of the three.



CABERNET FRANC 2023



This Cab Franc is a perfect representation of our place. Its lovely notes of blueberries, violets and dark green herbs are a perfect match for the minerality delivered by the granitic soil and the freshness of cold nights.

We



Upcycle



Produce & Use
Solar Energy



Use lightweight
bottles



Save Water



Care for the
Environment



Make & Use
Compost

ORIGIN

Appellation of Origin: Casablanca Valley, Chile

Variety: 100% Cabernet Franc

Vineyard location: Orrego Arriba area, in the "wind corridor", at the west side of the Valley, 20km from the Pacific

Soil: Clay, sand, with decomposed granite

Trellising system: VSP, 1.5m x 1.0m, NW-SE orientation, optimizing insolation and ventilation

Pest Control: Organic, not certified.

Nutrition: Compost (winery residues, cow and horse manure) and algae extract for micro elements

VINIFICATION

Harvest: Manual, on April 27 and 28

Selection: Manual, at the vineyard

Destemming: 100%

Cold Soak: 7 days at 8°C

Fermentation: 22–25°C, 2 pump-overs a day

Post-fermentation maceration: 14 days, 1 pump-over a day

Malolactic fermentation: Spontaneous, 100% in oak barrels

AGEING

100% in barrels: 4 French oak, 1 American oak, MT and MT+

Time in barrels: 13 months

Age of barrels: 2 new, the others 2nd. and 3rd. use

BOTTLING

Stabilization: Natural, 2 winters

Fining: No

Filtration: No

Bottling date: Feb 14th, 2025

Production: 1.469 bottles

ANALYSIS

Alcohol: 13.5%

Residual Sugars: 2.2 g/L

Total Acidity: 5.1 g/L (tart)

pH: 3.8



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Chile

MOVI