

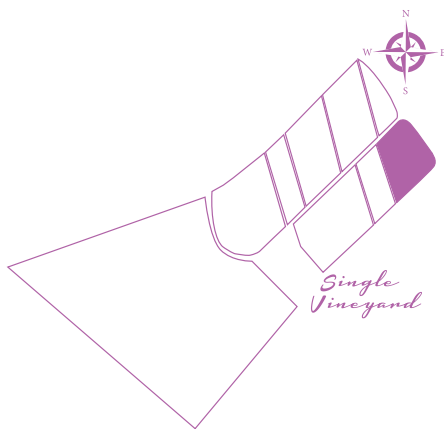


ATTILIO & MOCHI
Passionate Winemakers

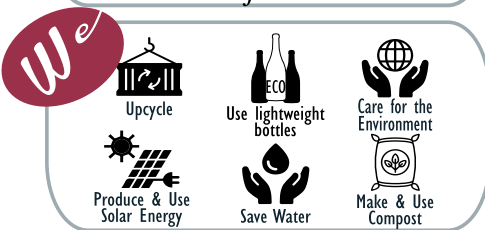
We are Marcos Attilio and Angela Mochi. In 2011, we left Brazil to breathe life into a bold project in the Casablanca Valley. We placed our bets on a vineyard with eight distinct varieties that are now paving the way for the rest of the valley. We craft cool-climate, human-scale wines under a philosophy 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.



GRENACHE THE FIRST 2023



We planted Casablanca's first Grenache with a strong intuition, and The First proved us right. Today, with 5 new vineyards following in our footsteps, The First stands as the proud pioneer that paved the way for the region's future, delivering lovely fruit, spices and freshness.



ORIGIN

Appellation of Origin: Casablanca Valley, Chile

Variety: 100% Grenache

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: Hand-harvested on May 17th, 2023, with winter knocking at our door.

Selection: Manual, at the vineyard

Destemming: 100%

Cold Soak: 7 days at 5-8°C

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

Post-fermentation maceration: 10 days, 1 pump-over days 1 to 3

Malolactic fermentation: Spontaneous, 100% in oak barrels

AGEING

100% in barrels: 4 French oak, 2 European oak, 1 American oak; MT and MT+

Time in barrels: 11 months

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

BOTTLING

Stabilization: Natural, 2 winters

Fining: No

Filtration: No

Bottling date: Feb 11th, 2025

Production: 2.040 bottles

ANALYSIS

Alcohol: 13.5%

Residual Sugars: 1.3 g/L

Total Acidity: 4.7 g/L (tart)

pH: 3.8



attiliomochi.com
@attiliomochiwines

Chile

MOVI