

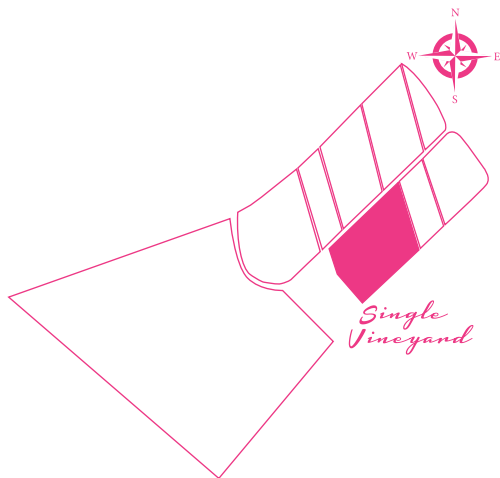


ATTILIO & MOCHI
Passionate Winemakers

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,



MALBEC 2023



A fascinating Malbec boasting the intense floral and red fruit notes so typical of the variety. Lively and luscious on the palate, it delivers excellent structure, velvety tannins, and a delicious persistence. A true hidden gem from the Chilean coast.

We



Upcycle



Produce & Use
Solar Energy



Use lightweight
bottles



Save Water



Care for the
Environment



Make & Use
Compost

ORIGIN

DO: Casablanca Valley, Chile

Variety: 100% Malbec

Vineyard Location: Orrego Arriba sector, situated in the "wind corridor" on the western side of the valley.

Soil: Deep sandy clay, divided into two distinct sectors: the northern with more decomposed granite, while the southern with black clay.

Planting: High-density vertical shoot positioning (VSP), 1.5m x 1.0m, with a NW-SE orientation to optimize sun exposure and ventilation.

Pest Control: Organic practices, non-certified.

Nutrition: Compost (winery pomace, cow and horse manure) and seaweed extract for micronutrients.

WINEMAKING

Harvest: Hand-harvested on April 17th and 18th, 2023

Selection: Hand-sorted in the vineyard.

Destemming: 90%

Cold maceration: 7 days at 5-8°C.

Fermentation: At 22–25°C with daily punch-downs

Post-fermentation maceration: 7 days

Malolactic Fermentation: Spontaneous, 100% in barrels.

AGING

Barrel Aging: 100% barrel-aged: 7 French oak, 2 American, and 2 European oak

Toast Levels: M-, M, and M+

Barrel Age: 6 new; the remainder are 2nd and 3rd-use

Aging Time: 12 months

BOTTLING

Stabilization: Natural, 2 winters.

Filtration: Unfiltered.

Bottling Date: September 15th, 2025

Production: 3,225 bottles.

ANALYSIS

Alcohol: 13% ABV

Residual Sugar: 1.45 g/L

Total Acidity: 5.5 g/L (tartaric)

pH: 3.6



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Chile

MOVI