



VIÑA
CUCHA CUCHA
ITATA · CHILE
- 1649 -

The Itata Valley

The Itata Valley is wine's best kept secret, that takes you to an unknown Chile, with a centuries old history and tradition.

Itata is the cradle of Chilean wine, with over 4,000 hectares that date from the 1600's, during the Spanish Conquest, recognized as the world's oldest vines.

About 480 km south of Santiago, in the Bío Bío Region, Itata is surrounded by small hills planted with old, ungrafted, bush trained (gobelet) vines.

There is no other other vineyard landscape like it in Chile. Sandy, granitic soils, rich in minerals, allow the vines natural high yields and integrally maintain the clear expression of identity of the terroir.

Until 1920, 50% of Chile's wine production came from Itata, using País, Cinsault and Moscatel varieties.

Today, these have been rescued for their heritage value. More than 5,000 producers work with them (11,000 h) with barely any intervention, and are vinified in their artisan wineries, giving some of the most daring wines of Chile.

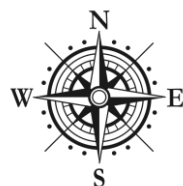


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ARGENTINA
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The Itata Valley

Province of Ñuble, Bío Bío Region,
composed by 11 Communes.

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Hacienda Cucha Cucha

It was originally a Jesuita Estate, planted with wheat and vines, making it the oldest winery in Chile.

In 1649 it was purchased by the Urrejola family, who were part of its history during 6 generations.

Despite being the epicentre of violent battles in the War of Independence and its continuous expropriations, Cucha Cucha maintains till this day its passion and winemaking legacy that identifies the entire Valley.



Today

After years of being abandoned, in 2007 Cucha Cucha was purchased by Celulosa Arauco who wished to rescue the heritage vines, its history, and also, contribute to the development of the region and its community.

To do this, they formed a team of experts led by Patricio Middleton who heads the commercial department, and the talented Ana María Cumsille, leading Itata's winemaking revolution and Yerko Moreno in the vineyards.

Cucha Cucha has 120 h planted mainly with País, Moscatel and Cinsault - old and vigorous vines - that naturally adapted to the terroir.

There is also Cabernet Sauvignon, Merlot, Malbec, Carménère and Pinot Noir planted.

The wines are a reflection of unique place, transferring the essence of the origin of Chilean wine to each bottle.

Team



PATRICIO MIDDLETON

Commercial Engineer with of over 25 years in the wine industry, in management, opening and developing export markets for important wineries such as MontGras, Errázuriz, among others.



ANA MARÍA CUMSILLE

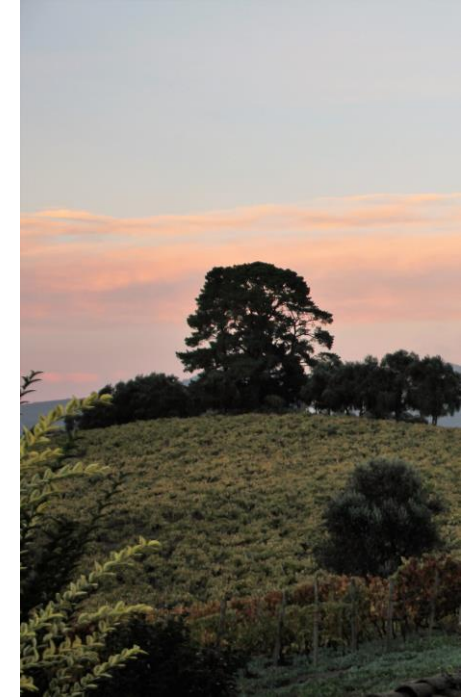
Chilean Winemaker with more than 20 years experience producing high quality wines such as Altair from San Pedro winery.

Team



YERKO MORENO

Agronomist with over 25 years of teaching viticulture and ecophysiology of the vine in the Universidad de Talca. Author of 2 books and collaborator in the development of the Wines of Chile Sustainability Code, he advises us in the improvement of vine management.



Heritage Vineyards

Cucha Cucha today has 120 h planted mainly with País, Moscatel and Cinsault - old vins of 300 years and very vigorous - that adapt naturally to the Itata terroir.

Planted ungrafted with gobelet system, they provide a balanced vine with 360° solar exposure that avoids Botrytis and other diseases.

Although they are not certified, its a very healthy and organic viticulture.





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Varieties

País, Cinsault and Moscatel have been rediscovered revalued thanks to their juicy, simple, every day wines.

PAÍS

Red variety, rustic, very resistant. You can feel red fruit such as strawberries and acid cherries, very perfumed with herbs and wild flowers. Although it's a variety without too much colour and acidity, its wines can be juicy and extremely tasty. They're also robust with character and sense of place.

It arrived in Chile along with the Spanish missionaries, at the end of the 1500's and it's the oldest variety in the country. At the end of the 1800's it started to lose importance with the arrival of French varieties such as Cabernet Sauvignon and Merlot.

The grape adapted naturally to the south of Chile. Its production has as much charm as the wine itself. It's planted in gobelet (bush trained), without wires, allowing it to grow freely. Although not certified, it's a healthy and organic viticulture.

Today, the vines are a natural heritage, with plants easily surpassing 200 years of age, but its wines are living a true revival.

Faithful to its Spanish origin, País goes very well with Mediterranean cuisine and vegetables.



Varieties

CINSAULT

Originally from the south of France, in Chile it's found mostly in the Itata Valley, only 20 km from the coast (coastal drylands). It is believed that the first import was made after the Chillán earthquake (in 1939) to help with the viticulture of the region.

It is known in Chile as "loader", as its main attribute is giving many kilos per plant.

An easy wine to drink, fresh, tremendously fruity of medium acidity. It's never too tannic, therefore it's ideal with Mediterranean cuisine and you can also serve it with fish.

Cepas

MOSCATEL

Generally known as Alejandría Moscatel, Italia or white Italia. Along with País, it's among the first vitis vinifera brought to Chile by the Spanish Conquistadors.

The most important plantings in number of hectares are found in Bío Bío and Itata.

It gives a very versatile grape, of good natural acidity, nice sweetness and great aromatic richness. It's not only used to create still wines - sweet or dry -, but also, for sparkling and distilled wines.

This variety goes well with sausages, chicken curry, fish with tarragon, asparagus and if it's sweet, with blue cheese and desserts.

Accolades

CHILE 2017 SPECIAL REPORT



2016 CUCHA CUCHA PAÍS

Itata 13.5%

"I'm still learning about País", says winemaker Ana María Cumsille, but she seems to be doing very well with the variety. This old vine, unoaked red is aromatic and stylish, with raspberry, red cherry and baking spice notes and a nip of firm tannins. 2017-21



2016 CUCHA CUCHA CINSAULT

Itata 13%

This whole berry fermented Cinsault is made with purchased grapes from a 50-year-old vineyard in Guarilhue, in the highest part of Itata. Crunchy and unoaked, with savoury, pepper spicy notes and more grip than many local examples. 2017-21

Accolades

LUIS GUTIÉRREZ 2017



2016 CUCHA CUCHA CINSULT



2016 CUCHA CUCHA PAÍS

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Accolades

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2016 CUCHA CUCHA CINSULT

A fruit juice, refreshing, full of vivaciousness.
One of the best examples of the variety.



2016 CUCHA CUCHA PAÍS

With all the adorable rustic texture of País and also with all its red fruit
flavours. This ideal for lentils.

Accolades

2017



LA CAV

Pasión que nos une!



2016 CUCHA CUCHA CINSULT



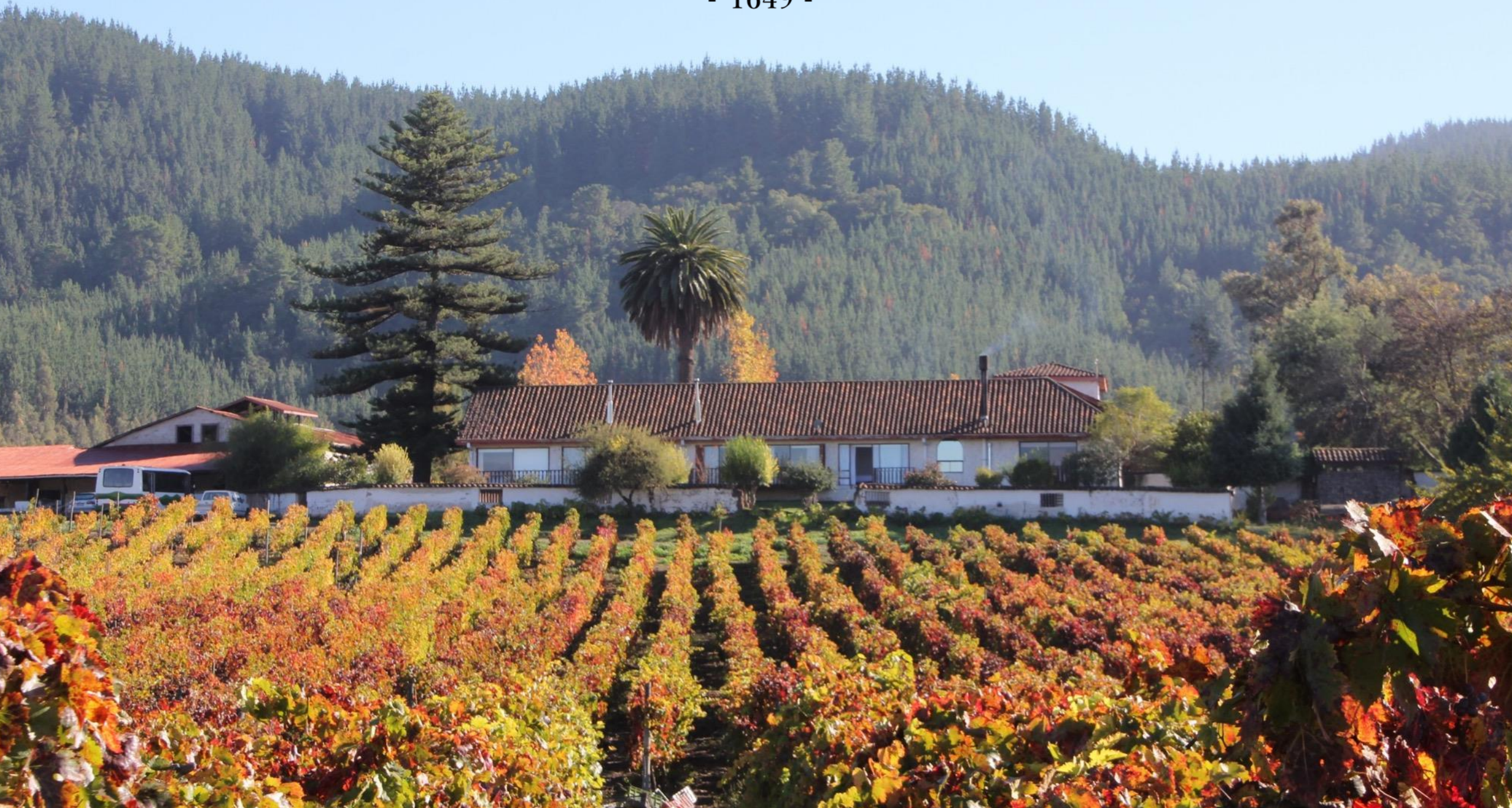
2016 CUCHA CUCHA PAÍS

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Enjoy our wines responsibly.