



## NIMBUS ESTATE

Viña Casablanca is the artisan boutique winery of the Carolina Wine Brands holding. Pioneer in the Casablanca valley, the winery's first vineyards were planted at the Nimbus Estate, in 1991. Today, it is one of the few operations with a fully-equipped winery in the Casablanca valley as a result of the joint venture agreement signed with Domaine Laroche from Chablis, France, in 2011. Its expertise is the production of cold-climate varieties, including Sauvignon Blanc, Chardonnay, Pinot Noir, Syrah, and Merlot. Its core products are Nimbus and icon wines Neblus and Pinot del Cerro, all of them Single Vineyard wines.

**OWNERS** – Carolina Wine Brands / Domaine Laroche (AdVini).

**CHIEF WINEMAKER** – Gonzalo Bertelsen.

**VINEYARDS AND WINERY** – Viña Casablanca owns two vineyard estates and a winery in the Casablanca valley. Its area under vine totals 83.83 hectares out of 6,000 hectares throughout the valley. For the production of Cabernet Sauvignon and Carmenère –Chile's signature grape varieties– and Cefiro Syrah and Cefiro Merlot, the winery holds long-term supply agreements with the best grape growers in the Maipo and Rapel valleys (premier regions for these varieties) whose combined area under vine totals 50.90 hectares. Viña Casablanca's total grape growing area, including its own and third-party vineyards, totals 134.73 hectares.

**NIMBUS ESTATE** – This 57.05-hectare vineyard located at the westernmost end of the Casablanca valley and closest to the Pacific Ocean is the heart of Viña Casablanca as it supplies the grapes used to produce its Nimbus and icon wines. The Nimbus line is made with grapes grown at the flatlands and on gentle slopes where the granite soil is deeper and more fertile than higher up on the hills. The grapes used for icon wines Neblus and Pinot del Cerro are sourced from vines planted on slopes usually 30° to 70° steep, where the shallow soil forces the roots to explore deeper into the bedrock, absorbing minerals never extracted before and providing the plant with the necessary balance to produce low yields naturally (between 5 and 6 tons per hectare). The hill is the source of a variety of wine styles that will print character to the icon wines as these 11.5 hectares are subdivided into 33 lots managed individually, subject to differentiated irrigation methods, and varying sun exposure. The Syrah used for Neblus grows mostly at the top of the hill, where sun exposure is more intense and longer, since the fog that blankets the valley every morning does not reach up the peak of the hill.

Nimbus Estate enjoys a distinct microclimate. Given its proximity to the ocean (20 km), every night and at the break of the day, the ocean mist curb temperatures throughout the terroir until the midday sun takes over. Near noon, the ocean breeze clears the sky so that the vines enjoy superb exposure. Consequently, the grapes can ripen at the leisurely pace that results in intense wines of outstanding concentration and a fruity character.

**Year of Planting:** 1991.

**Year of planting on hillside:** 2010 (11.5 ha of Syrah and Pinot Noir).

**Varieties Planted:** Sauvignon Blanc (20.15 ha), Chardonnay (19.15 ha), Pinot Noir (11.86 ha), Syrah (4.38 ha), and Riesling (1.51 ha).

**Yield per Hectare:** *Pinot del Cerro* (6 tons/ha.), *Neblus* (5 tons/ha), *Nimbus* (Sauvignon Blanc and Gewürztraminer 10 tons/ha, Merlot and Carmenère 8 tons/ha, Chardonnay 7–8 tons/ha, Cabernet Sauvignon 6–8 tons/ha, Pinot Noir 6 tons/ha, and Syrah 5 tons/ha) and *Late Harvest* (10 tons/ha).

**Soil Type:** Granite.

**Irrigation:** Drip.

**Training System:** VSP.



## CEFIRO ESTATE

**CEFIRO ESTATE** – This 24.78-hectare younger vineyard is located on the northeast of Casablanca. Average temperatures are somehow higher in this area, even if Casablanca is a cold-climate valley, prompting the vines to bloom and the grapes to ripen earlier, which leads the harvest to start approximately two weeks before Nimbus Estate. The prevailing climate conditions help produce highly fruity, easy to drink wines, which is why Cefiro wines are mostly sourced from this vineyard.

**Year of planting:** 2006.

**Varieties Planted:** Pinot Noir (11.29 ha), Sauvignon Blanc (6.95 ha), Chardonnay (5.35 ha), Gewürztraminer (0.55 ha), Merlot (0.33 ha), and Syrah (0.31 ha).

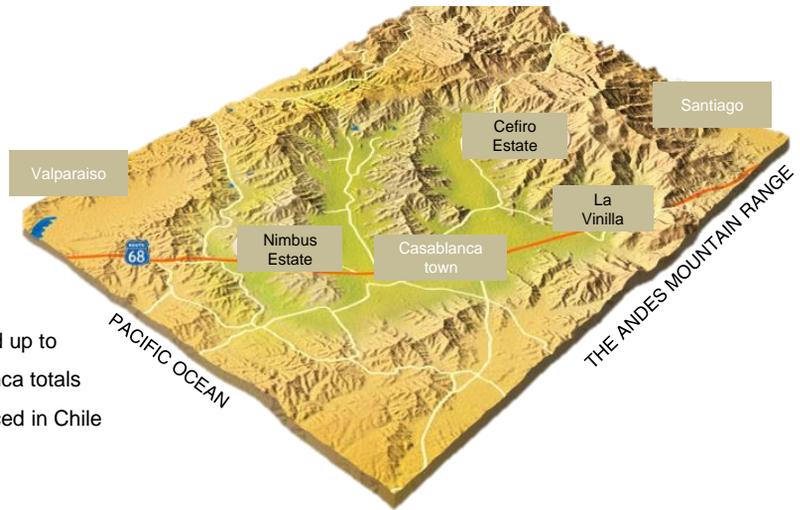
**Cefiro linea yield per Hectare:** Sauvignon Blanc **12–14** tons/ha, Chardonnay / Merlot / Pinot Noir / Cabernet Sauvignon / Carmenère **10** tons/ha, and Syrah **8** tons/ha.

**Soil Type:** Granite.

**Irrigation:** Drip.

**Training System:** VSP.

**LA VINILLA** – Viña Casablanca owns a winery situated at the east of the valley, only 8 km from the vineyards. The winery is surrounded by two hectares of Sauvignon Blanc used to produce Cefiro wines and is equipped with stainless steel tanks with a 1.3 million liter storage capacity. The cellar can hold up to 600 barrels. The annual production of Viña Casablanca totals 50,000 cases. The wines of Domaine Laroche produced in Chile are vinified in this winery as well.



**WINEMAKING PHILOSOPHY** – Every lot of vineyards is managed strategically throughout the year to obtain the desired results for each of the lines of wines and to control the yields to achieve greater concentration. 88% of the fruit is handpicked and the grapes used to produce Nimbus and icon wines undergo careful manual sorting to ensure that only the best berries will be selected. Once at the winery, each lot is vinified separately. Cefiro wines are fermented in stainless steel tanks, while Nimbus red wines and icon wines are fermented in small open stainless steel tanks, with a small portion fermented in barrels. During vinification, artisan processes are given priority, like manual pumping over. Only French oak barrels are used in 5 different formats (225, 300, 400, 500, and 600 liters), which deliver a wide range of wine styles.

Viña Casablanca wines' signature freshness and concentration is the result of careful management of the vineyard and a rigorous vinification process. The wines boast well-balanced natural acidity, punch and fruit, without excessive alcohol levels or overripe fruit flavors. With an excellent cellaring potential, elegance is a distinct characteristic across Viña Casablanca's wine portfolio.