

CUCAO

Elqui Valley

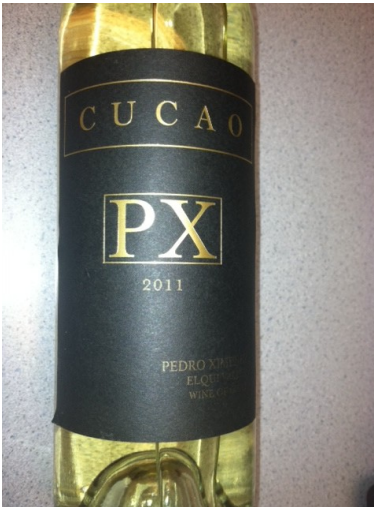
Chile
Elqui Valley

OVERVIEW

CuCao Winery was started by the producer Geo Wines, which was formed in the early 2000 with the intention of providing technical and commercial assistance to a select number of quality wineries that had the potential of becoming the most highly regarded in Chile. It started to develop its own range of wines under the brands Palin, Chono, and Rayun. The key to their success is developing a very close working relationship with producers and distributors.

Varieties: Pedro Ximenez, Carmenere, Chardonnay, Cabernet...

Average Production: 30,000 cs—multiple



PX is short for Pedro Ximenez. No, Pedro is not an aged farmer living in the Chilean countryside, but rather, it's the grape used to make Cucao PX. The Pedro Ximenez grape is most often associated with Spanish Sherry; However, it is also one of the oldest varieties in Chile and a different expression exists in the wild, arid region of Elqui Valley – Chile's most Northern Growing region. Here, the vineyards produce a dry white wine with lip-smacking acidity, exhilarating aromas reminiscent of springtime, and an explosively juicy character....which makes for a delicious, thirst-quenching combination. Named after a South American bird known to bring good luck, Cucao is a premium label that brings together the finest Chilean terroirs and most naturally grown grapes. Chile's most influential enologist and winemaker, Alvaro Espinoza, personally selects grapes for Cucao from growers who either farm their higher-elevation vineyards organically or as naturally as possible.

VINEYARD/CELLAR PRACTICES

- All vinification was done in stainless steel tanks to preserve its flavors and aromas.

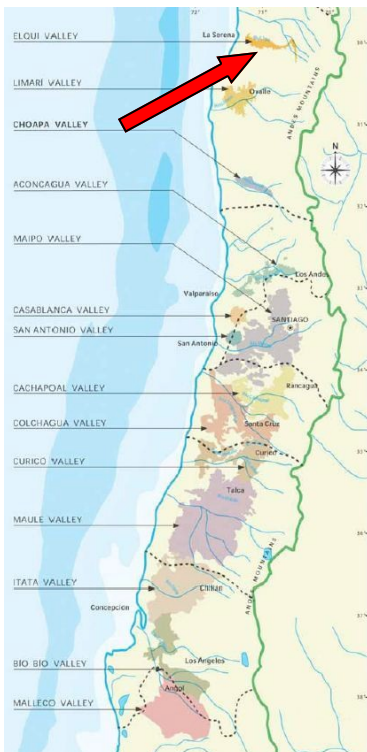
Cucao PX 2011

Older vines from the Elqui Valley produce a fresh aromatic wine that never sees any oak.

INFORMATION ON / INTRO TO WINE REGION

What do astronomers and winegrowers have in common? Clear skies and pure light. Elqui has both. It has been charted as the magnetic center of the earth. Here at the southern edge of the Atacama Desert, the sun works its magic on the grapes by day and the stars dazzle by night. The area has long been known for its table grapes, papayas, and other fruits, as well as Chile's distilled spirit Pisco, but new vineyards explore the terrain from coast to high into the Andes—up to 2000 meters (6,500 feet) above sea level—for wine grapes with amazing results, especially with the attention-grabbing cool-climate Syrah.

Pronunciation guide: EL-kee (Valley)



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