

EL TOQUI®



PASSION OF LIFE...
COMMITMENT TO EXCELLENCE



HISTORY / HISTORIA

In 1994, Château Larose Trintaudon, a major French wine producer from the Bordeaux region, partnered with a traditional wine producer family from the Totihue region in Chile and together they founded Casas del Toqui Winery, producer of El Toqui Wines. In 2010, their legacy was recaptured by the Court family who has a great passion for wine, contributing and adding their own unique and distinctive seal to the Company.

En 1994 Château Larose Trintaudon, un importante productor de vino francés de la zona de Bordeaux, se une a una tradicional familia de productores vitivinícolas de la zona de Totihue, en Chile y fundan Viña Casas del Toqui, productor de El Toqui Wines. En el año 2010, su legado fue recogido por la familia Court, quienes con una gran pasión por el mundo del vino, le han dado su propio y distintivo sello a la empresa.



PHILOSOPHY / FILOSOFÍA

Casas del Toqui Winery, producer of El Toqui Wines was created with the aim to develop and produce high quality fine wines, to be commercialized both domestically and internationally. We are committed to excellence in the management of quality, labour safety and the environment, which give us a privileged position in our category and allow us to be a model for the Chilean wine industry, as well as to fully satisfy our clients through the production of outstanding high quality fine wines.

Viña Casas del Toqui, productor de El Toqui Wines fue creada con el objetivo de producir y elaborar vinos finos de alta calidad, para ser comercializados tanto en el mercado nacional como en el mundo entero. Procuramos tener una gestión de excelencia en aspectos de calidad, medio ambiente y seguridad laboral que nos ha permitido alcanzar un lugar de privilegio en nuestra categoría y ser un modelo para la industria vitivinícola chilena, así como también satisfacer ampliamente a nuestros clientes a través de la elaboración de vinos finos de alta calidad.



VALLEY & VINEYARDS / VALLE & VIÑEDOS

Our philosophy is to try to achieve the maximum balance in each vine, always looking for the quality and identity of our wines, so they can be a true reflection of their terroir. The majority of our vineyards are located in Alto Totihue, about 100 kilometers south of Santiago, where the alluvial soils and the mediterranean climate provide ideal conditions for grapevines. We are also sourcing and vinifying grapes from Alto Maipo, the intermediate zone of the Cachapoal Valley (Peumo), and from cool areas such as Casablanca and Paredones. Besides these locations, our technical team is constantly searching and evaluating new winegrowing areas. It is our innovative spirit that guides our steps.

Nuestra filosofía en cuanto a manejo de los viñedos es tratar de lograr el máximo equilibrio en cada parra, siempre buscando que la calidad y la identidad de nuestros vinos sea el fiel reflejo de su terroir. Gran parte de nuestros viñedos están ubicados en el Alto Totihue, a unos 100 km al sur de Santiago, que cuentan con suelos aluviales y con clima mediterráneo que proveen condiciones ideales para la producción de uvas viníferas. También trabajamos y vinificamos uvas del Alto Maipo, la zona intermedia del Valle de Cachapoal (Peumo) y de zonas frías como Casablanca y Paredones. Además de estos lugares, nuestro equipo técnico está constantemente buscando y evaluando nuevas zonas vitivinícolas. Es nuestro espíritu innovador el que guía nuestros pasos.



VINEYARDS

- ❖ Our philosophy is to try to achieve the maximum balance in each vine from our own Estate, always looking for the quality and identity of our wines, so they can be a true reflection of their terroir.
- ❖ Our own estate vines are located in the exclusive area of Alto Totihue, within Cachapoal valley, where the alluvial soils and the Mediterranean climate provide ideal conditions for grapevines.
- ❖ Our vineyards and fields have also learned to dialogue with the winter rains that soak their soils and with the freshness of the mountain breezes that moderate the ripening processes of the grapes.



A CERTIFIED SUSTAINABLE WINERY



At Casas del Toqui, we are certified as a Sustainable and Vegan Winery. We work with a variety of production practices and specialized facilities with the objective of being respectful with the environment and being socially responsible, which are part of our essence and compromise. During the production process of our wines we use no animal ingredients or subproduct of them.

Nuestra viña tiene las certificaciones de Sustentabilidad y Vegana. Trabajamos con una variedad de prácticas de producción e instalaciones enfocadas en el respeto de nuestro entorno donde la conciencia ambiental y la responsabilidad social son parte de nuestra esencia y compromiso.

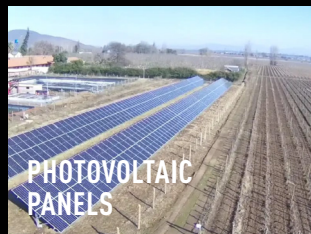
Además en el proceso de elaboración de nuestros vinos no utilizan ingredientes o insumos de origen animal.



**DRIP
IRRIGATION**



**WATER TREATMENT
PLANTS**



**PHOTOVOLTAIC
PANELS**



**MANAGEMENT OF
SOLID WASTE**



**SHEEP
GRAZING**



D.O. Cachapoal Valley



HOW YOU CAN FIND US / CÓMO NOS PUEDE ENCONTRAR

Casas del Toqui Wines is located 113 Km. (70.2 miles) South of Santiago City and 10.3 Km. (6.4 miles) South of Requinoa City through the Highway 5 south.

Viña Casas del Toqui se encuentra ubicada a 113 Km. (70.2 millas) al Sur de la ciudad de Santiago y 10.3 Km. (6.4 millas) al sur de la ciudad de Requinoa, por la Carretera 5 Sur.



CACHAPOAL VALLEY

- ❖ About a hundred km (65 miles) south of Santiago, the Rapel Valley centers two of the best-known and internationally recognized wine regions of Chile: the Cachapoal Valley crossed by the Cachapoal River and the Colchagua Valley crossed by the Tinguiririca River.
- ❖ The region is characterized by a Mediterranean climate of the Chilean Central Valley, consisting of hot summers, mild winters and extreme differences in day and night temperatures.
- ❖ Cachapoal Valley is characteristic for its microclimates (depending on the proximity to the Pacific and the Andes) which creates favorable conditions for a number of grape varieties. V





OUR WINERY

- ❖ El Toqui Wines was created with the aim to develop and produce high quality fine wines from grapes obtained in the Alto Totihue region (Alto Cachapoal Valley), to be commercialized both domestically and internationally.
- ❖ We are committed to excellence, quality and the respect for the environment, which give us a privileged position in our category and allow us to be a model for the Chilean wine industry.

WINEMAKING FACILITIES

- ❖ Stainless-steel tanks
- ❖ Total 2.0 mill ltr / 220,000 cs
- ❖ Tanks that vary in size from 5,000 ltr – 40,000 ltr
- ❖ Currently houses about 600 barrels, French Oak 85 % - American Oak 15 %



RESERVA ESPECIAL LINE

This line of wines expresses the characteristics of each variety. Fruity wines, easy to drink with a pleasant finish.

Esta línea de vinos expresa las características de cada variedad. Vinos frutuosos, fáciles de beber y con un agradable final.



Available varieties/ Variedades Disponibles: Sauvignon Blanc, Chardonnay, Merlot, Carmenere, Malbec, Cabernet Sauvignon.

EL TOQUI®



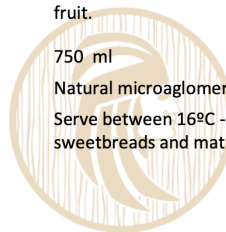
TECHNICAL SHEET

VARIETAL LINE



RESERVA ESPECIAL MERLOT 2022

Producer	Casas del Toqui S.A.
Country of origin	Chile
Region	Central Valley
Type of wine	Red
Alcohol	13,5 %
Grapes variety	Merlot 100%
Tasting notes	Ruby red color with violet hues. The nose has intense aromas of pepper, cinnamon and black fruits. Round and silky tannins, interesting acidity and pleasant finish.
Viticulture	Vertical espalier
Vinification	Fermentation at 25°C-28°C, moderate extraction to preserve the fruit.
Bottle size	750 ml
Closure	Natural microagglomerate
Food pairing	Serve between 16°C - 18°C with sweetbreads and mature cheeses.



EL TOQUI®



TECHNICAL SHEET

VARIETAL LINE



RESERVA ESPECIAL CHARDONNAY 2022

Producer	Casas del Toqui S.A.
Country of origin	Chile
Region	Central Valley
Type of wine	White
Alcohol	13,5 %
Grapes variety	Chardonnay 100%
Tasting notes	Greenish-yellow color. Aromas of pineapple, passion fruit and bananas, also hints of minerals. It has good acidity, which makes it very fresh, medium-bodied and with a nice finish.
Viticulture	Vertical espalier
Vinification	Separation of musts, reductive vinification, fermentation at low Tº, post fermentation lees stirring.

Bottle size	750 ml
Closure	Screw cap
Food pairing	Serve between 10°C - 12°C with seafood and shrimps.



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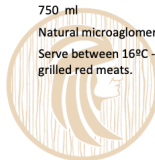
TECHNICAL SHEET

VARIETAL LINE



RESERVA ESPECIAL CABERNET SAUVIGNON 2022

Producer	Casas del Toqui S.A.
Country of origin	Chile
Region	Central Valley
Type of wine	Red
Alcohol	13,5%
Grapes variety	Cabernet Sauvignon 100%
Tasting notes	Bright ruby red with violet tints. In the nose, spice notes with red fruits. Easy to drink, with soft, round tannins, good finish.
Viticulture	Vertical espalier
Vinification	Fermentation at 25°C-28°C, moderate extraction to preserve the fruit.
Bottle size	750 ml
Closure	Natural microagglomerate
Food pairing	Serve between 16°C - 18°C with grilled red meats.



EL TOQUI®



TECHNICAL SHEET

VARIETAL LINE



RESERVA ESPECIAL MERLOT 2022

Producer	Casas del Toqui S.A.
Country of origin	Chile
Region	Central Valley
Type of wine	Red
Alcohol	13,5 %
Grapes variety	Merlot 100%
Tasting notes	Ruby red color with violet hues. The nose has intense aromas of pepper, cinnamon and black fruits. Round and silky tannins, interesting acidity and pleasant finish.
Viticulture	Vertical espalier
Vinification	Fermentation at 25°C-28°C, moderate extraction to preserve the fruit.
Bottle size	750 ml
Closure	Natural microagglomerate
Food pairing	Serve between 16°C - 18°C with sweetbreads and mature cheeses.

