



Meet Toti Undurraga

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Where are you originally from and where do you live now?

I was born in Santiago de Chile, our capital city. I currently live between our vineyard in Los Lingues and Santiago, where my kids are attending school.

What is your role within Koyle?

I'm the Technical Director and part of the family owners.

How did you get into the wine business?

Since I born my life was surrounded by wine. My father's family had a long history in the wine business, starting in 1870 when my great grandfather, Francisco Undurraga went to Bordeaux, France, to learn about viticulture and winemaking.

My first memories are being surrounded by vines and wine aromas in the cellar - fantastic recollections that inspired me to follow my dream of creating the perfect wine.

What got you interested in Organic wine?

The respect for the nature and admiration for her

beauty. At the university I met a couple of teachers that sparked my interest, and once I started working as a winemaker, I paid extra attention to those wineries who were involved in this method. During my career path I was able to work seven years overseas, meeting those winemakers who really inspired me. That time made me understand how all aspects of nature that surround a vineyard create the wine's terroir. This was my path to find a way to create wines with the perfect balance. Searching for that perfection inspires me to never stop learning.

What is your favorite wine from the portfolio and why?

Difficult question, I admire our vineyard as a full ecosystem. But for the moment, one of our biggest accomplishments is the Carmenere. I think the unique and elegant expression of this grape is creating a world class wine, starting in our Gran Reserva Carmenere. When you taste the wine it creates an authentic experience of the region.

What would you like to highlight about Koyle?

The love and admiration that move us to keep learning about the vineyard, the grapes and the entire vinification process. We work 100% in natural methods, trying to integrate more and more of the life that surrounds us, from the soils to the star influence, the fungus to the birds, and the flowers to the vines. We admire and enjoy what we do, and we take it very seriously.

How do you see the future of organic wine and what are the challenges that we will face?

Personally I believe that this method of agriculture is a path that helps to make better foods. Wine is part of our diet, and eating better is more and more in the conscience of the world. The future for organic wines is in the scalability of growing and production. The challenges will be to keep the ecosystem as our closest partner, and make this entire process better, more efficient and in the end get closer to creating the perfect wine.

What do you like to do in your free time?

Enjoy my friends and family, participate in all kinds of mountain and sea sports; eat good food and drink great wines; visit new wine regions and admire the nature that surrounds us everywhere.