



BODEGA VOLCANES DE CHILE

Tectonia Pinot Noir

Region

One of Chile's most southerly wine-producing regions, Bio-Bio lies 270 miles south of the Chilean capital Santiago. Despite experiencing more wind, rain and climatic variation than most other Chilean wine regions, Bio-Bio still enjoys a cool climate and long growing season. It has become famous for its complex, aromatic white wines, producing excellent examples of Gewurztraminer, Viognier and Riesling.

Producer

Bodegas Volcanes de Chile was founded in 2009 with a single mission: to create wine from grapes grown in Chile's distinctive volcanic soils. Head Winemaker Pilar Diaz describes their philosophy as *'To produce wines which reflect this unique and carefully studied origin and display the purity of the grape varieties without excessive use of oak. For us the volcanic character is an attribute which makes our wines more vibrant and richer with greater complexity in aromas and on the palate.'* Chile has over 2,900 volcanoes meaning that this bodega sources from vineyards across the country. Each grower produces grapes that uniquely reflect their own terroir, giving winemakers an enviable range of options to choose from.

Viticulture

The vineyard is planted on a slope composed of intrusive material, with heavily present granite and quartz in the upper profile. The lower profile has red clay (trumao) soil of volcanic origin in which ash, tuffs and basaltic lava appear. The climate in this area is unique and extreme, with strong winds and fog. It is a rainy area, even during summer. Average rainfall is 1,100-1,200mm per year. Average temperature as high as 24-29°C, and as low as 9-11°C.

Vinification

Pinot Noir grapes are manually harvested at the beginning of April into 12 kg bins. The process begins with a rigorous selection of clusters. After de-stemming, it moves along a vibrating table, where the grapes are carefully selected and any green or dehydrated berries are eliminated. Some of the grapes go straight into the crusher for high-quality crushing. The rest are left as whole berries (to generate an intracellular maceration between berries, thereby extracting more complex aromas). After crushing, the grapes undergo a pre-fermentative cold maceration for 7 days at 6°- 8°C, in order to obtain the greatest colour intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 25°C. Successive pump-overs are used to extract the right level of tannins from the skins. Once the fermentation finishes, a short post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is 15-20 days. Then, the wine is transferred into French oak barrels (15% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 10 months.

Tasting Note

Bursting with red fruits such as strawberry and cherry, with pronounced notes of minerals, earth and smoke on the nose, and nuances of green tea complemented by an elegant body and structure.

Food Matching

Poultry, duck, game birds, venison. Charcuterie.

Technical Information

Country	Chile
Region	Bio-Bio Valley
Blend	100% Pinot Noir
Winemaker	Pilar Diaz
Body	Medium
Oak	10 months in new and used French oak
Residual Sugar	2.44 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites