



BODEGA VOLCANES DE CHILE

Parinacota, Syrah - Carignan

Region

Maule was one of the first areas of Chile to be planted with vines. Part of the Central Valley region, it stretches for around 60 miles, with the centre of wine production around 180 miles south of Santiago. Slightly cooler and damper than other Central Valley regions it enjoys the same extended growing season, giving grapes a balance of ripeness and acidity. It is also beginning to see success with dry-farming methods and old vine varietals such as Carignan.

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 varietals 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 soils are more evolved and were formed from igneous rocks, both volcanic and intrusive, produced by the magma activity over different geological periods for millions of years until the present. The loamy-clay and sandy-loam soils have mineralogy with a high concentration of elements such as iron, magnesium, potassium, calcium and sodium among others. Together they enable the vineyard to feed itself, gain balance and survive in this extreme area, which is mainly dry-farmed with minimum labor. The climate is warm temperate, with fresh, wet winters and average rainfall of 500 mm. Summers are dry with a maximum of 29°C-32°C by day and a minimum of 11°C-13°C at night.

Vinification

The grapes are manually harvested into 12 kg crates. After de-stemming, the grapes are carefully sorted before they go into the crusher. Afterwards the grapes undergo a pre-fermentative cold maceration (5-7 days at 6°C-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 they do not exceed 28°C. Successive pump-overs are used to extract the right level of polyphenols from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is 26-30 days. Then, each wine is transferred into French oak barrels (30% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 15 months.

Tasting Note

Expressive and rich aromas of wild red and dark fruits, such as blueberries, raspberries and plum, violets with hints of liquorice, black tea, nutmeg and spice. The tannins are fresh, energetic and elegant, and the palate shows a wonderful, rounded texture with a bright core of delicious fruit allied to fresh acidity.

Food Matching

Roast lamb, steak, stews game, duck, charcuterie and strong cheeses.

Technical Information

Country	Chile
Region	Maule Valley
Blend	70% Syrah, 30% Carignan
Winemaker	Pilar Diaz
Body	Full
Oak	15 months in new and used French oak
Residual Sugar	2.79 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites