



## BODEGA VOLCANES DE CHILE

### Tectonia Cabernet Sauvignon

#### Region

Located just south of the capital, Santiago, the Maipo Valley has been home to viticulture in Chile since the nineteenth century. The extended growing season, enjoying warmer days and cooler nights, produces grapes with a perfect balance of ripeness and acidity. It has become famous for its rich, fruit-driven reds, particularly Cabernet Sauvignon, and it's no coincidence that Maipo produces many of Chile's most prestigious wines.

#### 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

Sloping sites at the foothills of the Andes where the higher areas are composed of alluvial soils made up mainly of pyroclastic lava and tuffs produced by volcanic activity 70 million years ago. Irregular rocks of fine lime and clay texture provide good permeability, drainage and the capacity to resist hydric stress. At the base sector, the soils were formed by alluvial build-up of volcanic and intrusive origin, and of breccia and lava that were swept along under intense erosion of what is now the Maipo River. There is significant thermal variation during the ripening period, with temperatures as high as 29-31°C, and as low as 9-10°C.

#### Vinification

Grapes are manually harvested into 12 kg bins. The process begins with a rigorous selection of clusters. After de-stemming, it is moved along a vibrating table where the grapes are carefully selected and any green or dehydrated berries are removed. After crushing, the grapes undergo a pre-fermentative cold maceration for around 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 it does not exceed 28°C, thereby preserving the aromas. Successive pump-overs are used to extract the right level of tannins from the skins. Once the fermentation had finished, a short post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is 25-28 days. Following that, the wine is transferred into French oak barrels (25% new, plus second and third use), where the malolactic fermentation takes place, and the wine is aged for 12 months.

#### Tasting Note

An intense, complex wine, which captivates the palate with power and elegance. Medium-bodied, it reveals fruit and spices such as blackcurrants, black cherries and raspberries, bay, cedar and menthol, intermingled with graphite and smoke, revealing its volcanic origin.

#### Food Matching

Ideal accompanying steak, barbecues, pork and game, as well as pasta dishes, cheese, empanadas and spicy stews.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Maipo Valley
<b>Blend</b>	100% Cabernet Sauvignon
<b>Winemaker</b>	Pilar Diaz
<b>Body</b>	Medium
<b>Oak</b>	12 months in new and used French oak
<b>Residual Sugar</b>	2.99 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites