

BODEGA VOLCANES DE CHILE

Tectonia Chardonnay



Region

One of Chile's most southerly wine-producing regions, Malleco lies 340 miles south of the Chilean capital Santiago. Challenging for winemakers due to its high rainfall and short growing season, it exhibits a wide diurnal temperature variation that slows grape-ripening. Winemaking is still relatively new to this area but the wines, particularly Chardonnay, Sauvignon Blanc and Pinot Noir, are already becoming known for their crisp, fresh acidity.

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 soils are deep and black and rich in trumao – a volcanic soil formed by deposits from the historic eruptions of the nearby volcanoes (mainly Tolhuaca and Lonquimay). The climate is mild and maritime with good thermic amplitude. The average annual temperature is 10.8°C and rainfall approximately 1,426mm per annum so irrigation is barely required but in some vintages frost must be combatted. In the vineyard, cover crops are grown in between the rows of vines to help absorb the majority of the water and thus control and naturally reduce the vigour of the vines.

Vinification

The grapes were carefully transported from the vineyard in Malleco and passed through a rigorous selection process at the winery to ensure only the ripe and healthy grapes passed through to undergo maceration for 12 hours at 8°C in a reductive environment followed by a light press. The juice obtained from the run-off and the press was cooled at 8°C for 48 hours in a stainless steel tank for natural cold clarification. Subsequently, this clear juice was racked into French oak barrels - 10% are new, 40% second use and 50% third use - where it was fermented with selected yeasts at a temperature of 14°C - 17°C. The alcoholic fermentation occurred over a period of approximately 20 days and once concluded the wine remained in barrels, on its lees, for 11 months of aging. During this time, spontaneous malolactic fermentation occurred in 40% of the barrels and once the aging finished, the best barrels were selected for the final blend.

Tasting Note

Delicate but pronounced aromas of white peach, pear, quince and subtle hints of coconut mix harmoniously with unique mineral notes. The palate is refreshing and tense with delightful complexity and good structure.

Food Matching

Whole roast salmon or trout, grilled hake fillet, Chicken Caesar Salad, cauliflower steak with Middle Eastern spicing.

Technical Information

Country	Chile
Region	Malleco Valley
Blend	100% Chardonnay
Winemaker	Pilar Diaz
Body	Light
Oak	11 months in new and used French oak
Residual Sugar	1.79 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites