



TECTONIA

CHARDONNAY

Origin

Southern Region: Malleco Valley

Variety

100% Chardonnay

Terroir

The grapes come from a vineyard near Victoria, between Traiguén and Lautaro, in the Malleco valley. This is a new region where cool climate, high quality grapes are grown at about 565km south of Santiago and approximately 80km inland from the Pacific Ocean. The soils are deep and black and rich in trumao – a volcanic soil formed by deposits from the historic eruptions of the nearby volcanoes; principally Tolhuaca and Lonquimay. The topography of the area includes solitary hills and ranges of mountains that rise up from the plains forming the Coastal range of mountains. The climate is mild and maritime with considerable thermic amplitude which is ideal for growing ripe grapes of high quality.

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. This lot of Chardonnay is trellised with a north-south exposure and planted with a density of 2 x 1.2m. 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 reduce naturally the vines vigour.

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Winemaking

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 20 days approximately and once concluded the wine remained in barrels, on its lees, for 11 months of ageing. During this time, spontaneous malolactic fermentation occurred in 40% of the barrels and once the ageing finished, the best barrels were selected for the final blend.

Tasting Notes

The wine presents a straw-coloured, yellow appearance and is bursting with rich character and elegance. 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; its vibrant acidity is particularly notorious as well as its low alcohol. The finish is long and lingering with distinct mineral undertones.

Winemaker

Pilar Díaz



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