



# TECTONIA

## CABERNET SAUVIGNON

**Origin**  
Maipo Valley

**Variety**  
Cabernet Sauvignon 100%

### **Terroir**

The vineyards are located on the La Higuera estate in the Morros area of Alto Maipo. These are on sloping land at the foothills of the “Los Ratones” mountains on the western side of the Andes mountain chain, at an altitude of 600m.a.s.l.

In the base sector, the soils were formed by alluvial build-up of volcanic and intrusive origin; likewise, breccia and lava from the high mountains were swept along, by the intense erosion of what is now the Maipo River. This part has a larger level of sand and lime and, in some areas; the stones are more rounded as a result of the dragging action of the river.

The higher area, at the foot of the mountain, has alluvial soil, composed of material directly influenced by the mountain chain, made up mainly of pyroclastic lava and tuffs produced by volcanic activity during the Late Cretaceous period (70 million years ago). In this area, there are a great number of irregular rocks of fine lime and clay texture.

Soils of this type, with thicker textured profiles (gravel, sand, fragments), enable the vines cope better with high temperatures and retain moisture. These also provide good permeability, drainage and the capacity to resist hydric stress. Above all, greater metabolic activity in the plant results in polyphenols of optimum ripeness and complexity, leading to wines with great structure and character.

There is significant thermal variation during the ripening period, where the maximum average T° goes up to 29-31°C, and the minimum average temperature is 9-10°C, this helps to obtain grapes with a perfect phenolic maturation. The average rainfall is 270 mm.

BODEGA  
**VOLCANES**  
DE CHILE

## Winemaking

Careful organoleptic monitoring and analysis led to the decision to harvest these Cabernet Sauvignon grapes between April 10th and April 20th. These were manually harvested into 12 kg bins.

The process begins with a rigorous selection of clusters. After destemming, 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 to 8°C, in order to obtain the greatest color intensity and concentration of aromas.

After this, alcoholic fermentation begins, using selected yeasts and it is paramount 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 between 25 and 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.

Once the ageing process ends, the Tectonia blend is made.

## Tasting Notes

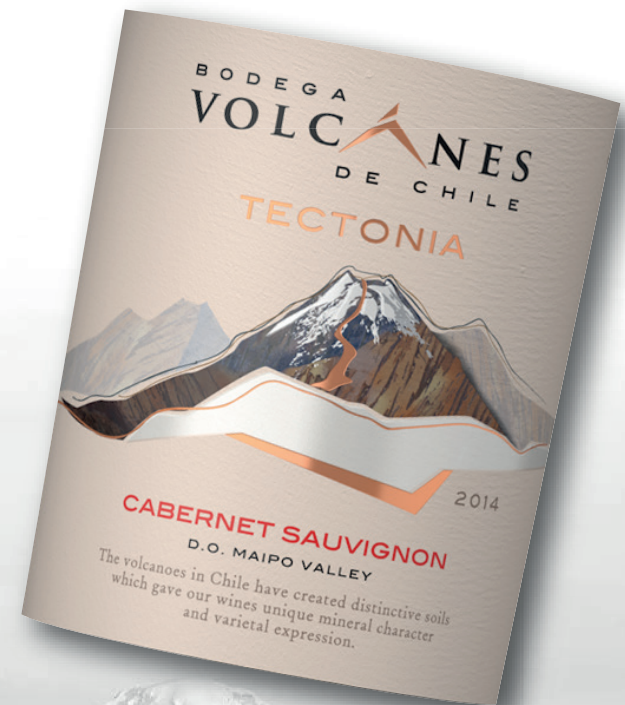
Tectonia Cabernet Sauvignon is a wine of character, with energetic and reactive tannins, true to its origin in the layers of volcanic soils. This is a ruby-red wine with an intense, complex nose, which captivates the palate with power and elegance. Medium-bodied, it reveals fruit and spices such as blackcurrants, black cherries and raspberries, bay, cedar and menthol, intermingled with graphite and smoke, which give it a volcanic and austere feel.

This is a fresh, flavorful wine with good structure and a delicious finish.

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

## Winemaker

Pilar Díaz



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