



# TECTONIA

GRENACHE - PETITE SIRAH - MOURVÈDRE

## Origin

Central Valley

Rapel Valley: Grenache / Maipo Valley: Petite Sirah / Maule Valley: Mourvèdre

## Variety

Grenache: 45% - Petite Sirah: 38% - Mourvèdre: 17%

## Terroir

This Mediterranean blend of Grenache, Petite Sirah and Mourvedre, heavily influenced by Chilean winemaking, demonstrates Bodega Volcanes de Chile's efforts to rescue the inherent value of the volcanic soils of the Rapel, Maipo and Maule valleys and to bring to light the characteristics and development of these new varieties in these areas.

The vineyards are located in emblematic terroirs composed of volcanic, igneous and intrusive rocks that have been formed by volcanic activity during geological periods over millions of years through to the present day.

In the Rapel valley (Cachapoal), Almahue area, the Grenache vines have been planted on steep slopes composed of volcanic rocks, andesitic and basaltic lava, pyroclastic rocks and breccia, inter-stratified with sedimentary rock of marine origin. This is a very warm area, ideal for this type of variety with its structured tannins, fostering highly concentrated and perfectly ripe grapes.

The plots of Petite Sirah are located in the coastal mountain range, close to Melipilla, in the Maipo valley. They have soils formed from intrusive rocks from the coastal batholith, high in clay, less presence of decomposed granite, less evolved soils. This area is a little cooler, resulting in grapes with great aromatic intensity and bringing out the floral aromas and smooth, ripe tannins of the variety.

The Mourvedre vines are also in the coastal mountain range, but further south, in the Cauquenes area of the Maule valley. The slopes here are composed of intrusive material with a high presence of granite, clay and quartz. The soils in this area are more evolved. This area experiences warm days and cool nights, the right conditions for this Mediterranean variety to ripen properly with great concentration. As a result, aromatic and vibrant wines can be obtained.

## Winemaking

Ongoing organoleptic monitoring and analysis will lead to the decision, to harvest the Grenache in late April in a cool year and at the beginning of April in a warm one; the Mourvedre grapes at the beginning of May in a cool year and at the end of April in a warm one; while the Petite Sirah grapes, in a warm or cool year, will be picked in mid-May, as this variety ripens later. The grapes were hand-harvested into 12 kg bins. Each variety was processed separately.

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 eliminated. 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 colour 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 were used to extract the right level of polyphenols from the skins for each varietal. Once the fermentation finishes, 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 to 28 days.

Then, each wine is transferred into French oak barrels (20% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 12 months.

After the end of ageing process, the Tectonia blend is made. The Grenache gives character to the wine, contributing energy, berries and floral notes. These are complemented by the earthy notes, spices and red fruit flavours, plus the wild structure of the Mourvedre. Finally, bringing harmony and providing the backbone of the wine is the Petite Sirah, which unveils its classic notes of ripe black fruit and lends weight, density and complexity to the blend.

The three varieties intermingle to create an unusual and revealing personality, expressing fresh red and dark fruit, smokiness and minerality. This wine features pleasant tannins, good structure and a reactive nature.

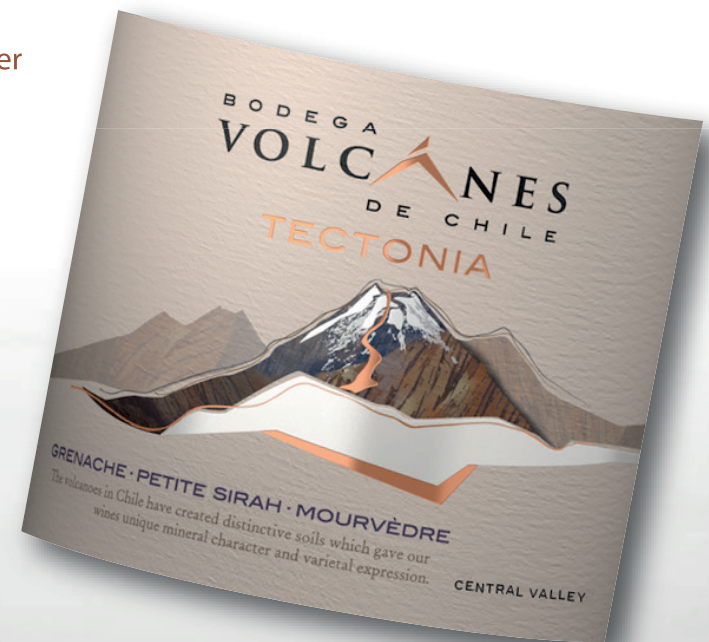
## Tasting Notes

This revealing and sophisticated wine is intense violet in colour. The nose reveals deep aromas of wild flowers, some spices like oregano and cinnamon, fresh red and black fruit, such as black cherry, raspberry and strawberry. There are also notes of smoke, tobacco and minerals. This is a wine with personality, weight, body and structure, featuring rich, velvety and energetic tannins. It achieves good balance between fruit and wood. The finish is dense, elegant, complex and persistent.

This wine matches perfectly with steak, stews, roasted pork, lamb, game, poultry dishes, empanadas, paella, risotto, charcuterie and cheese.

## Winemaker

Pilar Díaz



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