



TECTONIA

PINOT NOIR

Origin
Bio-Bio Valley

Variety
100% Pinot Noir

Terroir
This Pinot Noir began life in vineyards located in the Rapelco area, close to Mulchén, in the Bío Bío region, 550 km south of Santiago.

The vineyard is planted in a slope, which is composed of intrusive material with a high presence of granite and quartz in the upper profile, while in the lower profile appears, high red clay content soils (trumao), from volcanic origin composed of ash, tuffs and basaltic lava. These soils were originated in the activity of the Antuco and Lonquimay volcanoes in the Andes Mountains.

The climate in this area is unique and extreme, the valley is very wide, and not far from the Renaico River, these conditions produce strong winds and fog. It is a very rainy area, especially during winter, spring and autumn, even during summer. Average rainfall is 1100-1200mm per year. There is significant thermal variation during the ripening period, where the maximum average T° goes up to 24-29°C, and the minimum average temperature is 9-11°C. All this makes managing the vines a complex and delicate task, and results in a very long ripening period, but to obtain grapes with a nice acidity, great expression and a perfect phenolic maturation.

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Winemaking

Careful organoleptic monitoring and analysis led to the decision to harvest these Pinot Noir grapes at the beginning of April. 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 eliminated. Some of the grapes go straight into the crusher for high-quality crushing.

The rest, is left as a whole berry (to generate an intracellular maceration between berries, thereby extracting more complex aromas). After crushing, the grapes undergo a pre-fermentative cold maceration for 7 days at 6°- 8°C, in order to obtain the greatest color 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 25°C. Successive pump-overs are used to extract the right level of tannins from the skins. Once the fermentation finishes, a short post-fermentative maceration take place to enhance the structure and the polymerization of the tannins. The total time in the tank is 15 to 20 days.

Then, the wine is transferred into French oak barrels (15% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 10 months.

After the end of ageing process, the Tectonia blend is made, looking for freshness, balance, elegance and complexity for this wine.

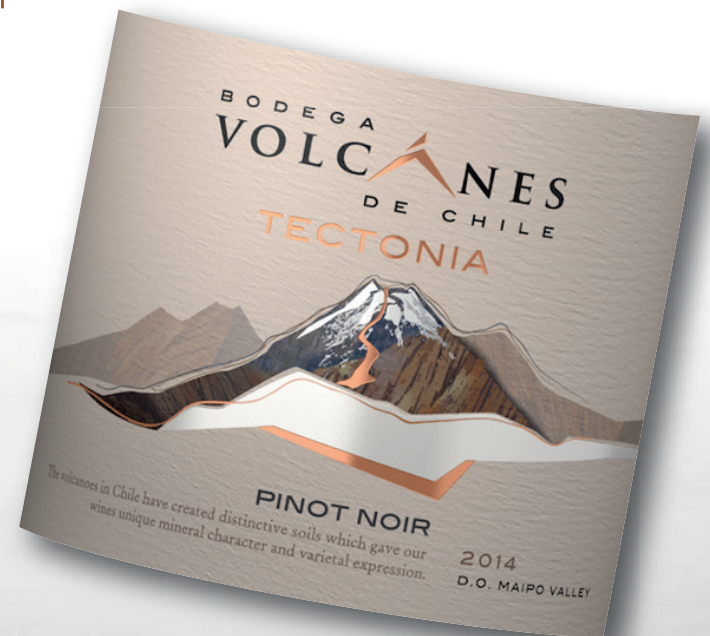
Tasting Notes

This emblematic terroir, which combines volcanic soils with a special climate, makes a Pinot Noir with unique characteristics: very fresh, vital and natural with delicious acidity, it is packed with red fruit such as strawberry, and cherry, with pronounced notes of minerals, earth and ash on the nose, and hints of green tea and beetroot. All this is complemented by an elegant body and structure, provided by the unusual tannins which are extremely reactive - indeed they could even be called volcanics.

Accompany with oily fish such as salmon, conger and tuna and it can even be paired with pasta, cheese, Serrano ham, white meat, poultry and salad.

Winemaker

Pilar Díaz



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