



TECTONIA

CARMÉNÈRE

Origin

Maule Valley

Blend

100% Carménère

Terroir

This Carménère comes from our own estate in Cauquenes, in the Maule Valley, 350km south of Santiago.

The vineyard, planted in 2007, is located on soils that contain a composition of igneous rocks, both volcanic and intrusive. These soils were formed several millions of years ago as a result of volcanic eruptions during the early Paleozoic era or the Jurassic period.

They are deep soils, predominantly clay, with a high concentration of granite, quartz and some areas of basalt.

The climate in this zone is warm to hot and in summer the temperatures are high in the day – 28°C to 30°C with contrasting cool nights, 8°C to 11°C, and there is no rainfall.

Autumn is cool, humid and the total average rainfall fluctuates between 250mm to 500mm depending on the year.

Winemaking

The grapes for this product were hand-picked in 12kg bins and on arrival at the winery they underwent a rigorous selection process to eliminate unhealthy grapes or any unwanted foliage.

After pressing and before fermentation, the grapes are subjected to a cold soak for around 7 days at 6°C to 8°C to maximise the intensity of both the colour and aromas of the wine.

Subsequently alcoholic fermentation begins with selected yeasts at a controlled temperature between 26°C and 28°C. This lasts 14-15 days with daily pump-overs to extract the ideal amount of polyphenols.

Once fermentation is complete the must is left in contact with the skins for 10-15 days to improve the structure and maintain round, approachable tannins in the final wine.

Finally the wine is transferred to French oak barrels - approximately 25% of these are new and the remainder of 2nd or 3rd use. In barrel malolactic fermentation takes place and the wine is aged for 12-13 months.

Tasting Note

Tectonia Carménère is an appealing wine with very typical characters of this grape varietal. Aromas of black fruits such as cherry, blackberry and blackcurrant abound and these mix with notes of black pepper, nutmeg and subtle hints of menthol and other spices typical of Carménère. On the palate it's an expressive wine with a great balance between fresh fruit, tobacco, chocolate, roasted coffee and more mineral notes such as graphite. The tannins are structured and ripe and beautifully accompanied by pleasant acidity which creates a fresh, smooth elegant wine with a long, lingering finish.

This is the perfect accompaniment for stews, pies, lighter red meats, legumes, and octopus as well as charcuterie or cheese platters.

Ageing Potential: At least 5 years

Winemaker:
Pilar Diaz



BODEGA
VOLCÁNES
DE CHILE