



Origin
Limarí Valley

Variety
100% Syrah

Terroir

The Limarí Valley is located almost 400 km to the north of Santiago and 20 km from the coast. The area has a semi-arid climate with dry plains and a cool, coastal influence. The area is dominated by stony alluvial soil composed of volcanic rocks that were smoothed by the dragging erosion from the top of the Andes. Additionally there is a high concentration of calcium carbonate and some presence of clay that are all key elements that differentiate the soils where the vineyard is located. There is significant thermic amplitude during the ripening period, up to 20°C difference between day and night temperatures whilst rainfall is very scarce in this area, averaging less than 250 mm per year.

BODEGA
VOLCĀNES
DE CHILE
TECTONIA



SYRAH

Provenance de la zona central de origen a suelos diferentes que confieren
características unicas un carácter mineral y expresión varietal únicos.

D.O. VALLE DEL LIMARÍ

BODEGA
VOLCĀNES
DE CHILE

Vinification

Careful organoleptic monitoring and analysis led to the decision to harvest these Syrah grapes in the middle of April. These were manually harvested into 12 kg bins after a rigorous selection of clusters. Then the stems are removed and the grapes go along a vibrating table where they are carefully selected and any green or dehydrated berries are removed. After crushing, the grapes undergo a pre-fermentative cold maceration for around 5 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 28 and 30 days.

Following that, 50% of the wine is transferred into large oak casks and the other 50% 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

This Tectonia Syrah is a wine with lots of character, with reactive tannins and delightful minerality from its volcanic origin. This is a dark ruby-red wine with a bursting array of flavours and aromas ranging from dark fruits especially blackberries or blueberries, peppery spice, subtle savoury notes in particular of cured meats and black olive with an underlying, graphite-infused, smokiness. It is rich and full bodied with firm tannins and a long intense finish and displays a sumptuous balance of fruit, spice and minerality. Best to be served at 16°C for accompanying beef and pork barbecues, game and curated meats, as well as aged or smoked cheese

Winemaker

Pilar Diaz

