

TECTONIA

CHARDONNAY

Valley : Malleco.

Variety : 100% Chardonnay.

Terroir

Malleco Valley (565 km south of Santiago, 80 km from the Pacific Ocean). Oceanic temperate climate with favorable thermal amplitude. Average annual temperature: 10.8°C. Rainfall: 1,426 mm (minimal irrigation required). Deep, black volcanic soils ("trumaos") originating from the Tolhuaca and Lonquimay volcanoes. Topography characterized by isolated hills and mountain ridges. Vineyard trained on north-south espalier, spaced 2 x 1.2 m, with cover crops for vigor control.

Vinification

- Hand harvest and rigorous selection.
- Pre-fermentation maceration (12 hrs at 8°C in a reductive environment).
- Gentle pressing and natural settling (48 hrs at 8°C).
- Fermentation in French oak barrels.
- Selected yeasts, fermentation at 14–17°C for 20 days.
- Aged 11 months on lees.
- Partial malolactic fermentation (40% of barrels).
- Final selection of the best barrels.

Tasting Notes

Bright straw yellow color. Aromas of white peach, pear, quince, coconut, and mineral notes. Fresh, vibrant palate with great complexity and structure, firm acidity, and moderate alcohol. Persistent, mineral finish.

Pairing: Oily fish, shellfish, poultry, and pasta with creamy sauces.

Winemaker : Pilar Díaz



BODEGA
VOLCANS
DE CHILE