

Í G N E O

VARIETIES: 55% Petite Sirah y 45% Petit Verdot.

VALLEY: Central Valley

ORIGIN

Petite Sirah:



Maipo Valley, Melipilla:

The vineyard is located on the hills of the Coastal Range, between the Maipo and Cachapoal rivers. Its soils, formed by intrusive rocks from the coastal batholith with clay and decomposed granite, are less evolved. The cooler climate favors grapes with great aromatic intensity, floral notes, and smooth yet ripe tannins.

Petit Verdot:



Rapel Valley, Cachapoal, Almahue:

The Petit Verdot vines grow on steep slopes with volcanic soils (andesites, basalts, pyroclasts) and marine sedimentary layers. Their clay, silt, and sand textures, combined with the warm climate, allow for high concentration and powerful, ripe tannins—ideal for this variety.

VINIFICATION

The Petite Sirah and Petit Verdot grapes from each site are always harvested between April and May, depending on whether the year is warmer or cooler, as these are late-ripening varieties, especially due to their tannins. The clusters were handpicked and placed in 12 kg boxes. Each variety was vinified separately. After a rigorous cluster selection, the berries were placed on a second vibrating sorting table to discard any green or dehydrated berries. The grapes were then destemmed and transferred to stainless steel tanks, undergoing a cold pre-fermentative maceration of approximately 5 days at 6–8°C to achieve better color intensity and aroma concentration. Alcoholic fermentation followed, using selected yeasts and maintaining strict temperature control, ensuring it did not exceed 28°C to preserve aromas. Through a successive pump-over program, the correct level of polyphenol extraction was achieved for each variety. Once fermentation was completed, a post-fermentative maceration was carried out to improve structure and tannin polymerization. The wine remained in tank for 26 to 30 days. Afterwards, it was aged in 225–228 L French oak barrels for 15–16 months (45% new barrels and 55% second-use barrels). Each variety was aged separately and blended only once the final assemblage was created. Finally, prior to release, the wine underwent bottle aging for a minimum of 12 months under dim light with controlled humidity and temperature.

TASTING NOTES

Ígneo is a blend of Petite Sirah and Petit Verdot. It shows a deep and intense violet-red color. It expresses great character and complexity, with floral notes; candied red and black fruits; figs; dried fruits; earthy tones; and a subtle hint of spices and mint. On the palate, it is dense and persistent, with very powerful, round, and ripe tannins, well integrated with the oak. It displays a distinctive mineral and balsamic texture. The generous finish offers good acidity and lingering sensations of ripe fruits, graphite, smoke, tobacco, and chocolate.

AGING POTENTIAL

Estimated at 8–10 years.

WINEMAKER

Pilar Diaz



B O D E G A
VOLCANES
D E C H I L E