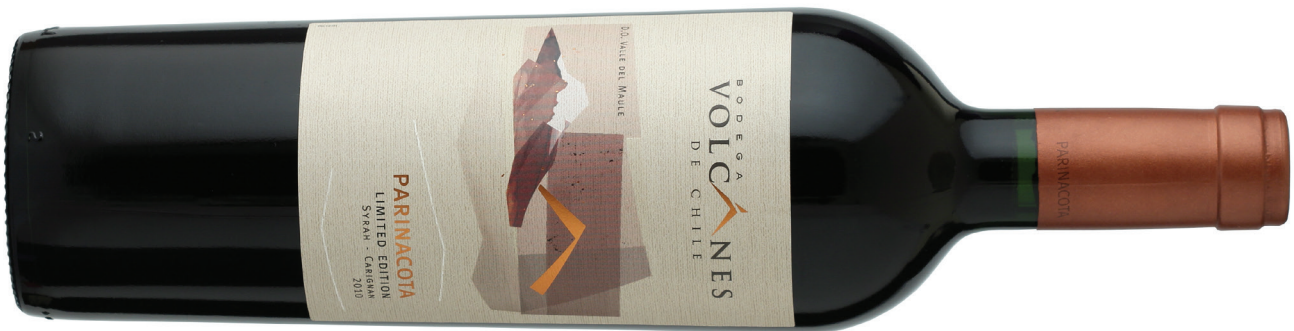


B O D E G A
VOLCANES
D E C H I L E

Parinacota Limited Edition 2010



91
points

The ripening season, from December to April had lower temperatures than the average. Annual rainfall was higher than 2009. It was

a cooler vintage, due to a delayed and slow ripening of grapes; harvested finally, three weeks later than the previous year. The result was fresh, very fruity, and elegant wines.

We work with different terroirs, as we produce grapes in different regions of Chile. Our wines come from soils which were transformed by volcanic action over the course of millions of years. These soils have been created from: intrusive igneous rocks and volcanic rocks. The vineyards have been located on soils that ensure that their subsoil profiles have thicker textures (gravel, sand, fragments, stones), with high capacity of temperature and humidity retention, with good permeability, good drainage and water stress resistance. We also work with small producers that supply us some grape varieties.

