

Tectonia Pinot Noir 2013

BODEGA VOLCANES DE CHILE, PATAGUAL VALLEY, CHILE



HARVEST & VINTAGE NOTES

The influence of tectonic plate activity along Chile's coastline was the inspiration for the name Tectonia. This line has two varieties: Sauvignon Blanc and Pinot Noir. Originating from our pioneering terroir in the Patagual Valley, the volcanic influence of this wine comes from sediments from the Antuco and Lonquimay volcanoes that dominate the Bío Bío Valley.

The climate in this area is unique and extreme thanks to the coastal influence, as well as the year-round high rainfall, strong winds and fog. This makes managing the vines a complex and delicate task and results in a very long ripening period.

COLOR: Ruby red

AROMA: Red and black fruits

PALATE: Rich acidity, red fruits, earthy, fresh and reactive tannins.

REGION: Chile's 8th Region, Patagual Valley, 15 kilometres from the Pacific Ocean at the southernmost limit for grape ripening (extreme zone)

PAIRINGS: Fish, duck and mushroom based sauces

AWARDS: International Wine Challenge 2012: silver medal.
Decanter World Wine Awards 2012: bronze medal.

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

GRAPES: 100% Pinot Noir

ALCOHOL: 14%

RESIDUAL SUGAR: 2.32 g/L

PH: 3.47

TOTAL ACIDITY: 3.53 g/L

TOTAL SULPHUR: 87 mg/L

