



PARINACOTA

LIMITED EDITION

Origin

Maule Valley

Variety

Syrah (70%) y Carignan (30%)

Tasting Notes

Parinacota is a revealing wine, with personality, sophisticated and elegant.

It is intense violet-red in colour, very deep and bright. Expressive aromas of wild red and dark fruits, such as blueberries, raspberries and plum, rhubarb, violets, hints of licorice, black tea, nutmeg, cedar and black olives. Note of smoke and minerality.

This is a wine with character, weight, body and structure, with significant tannins, reminiscent of mountain tannins. The tannins are fresh, energetic, reactive and elegant, the result of good barrel ageing. This is a rounded wine, with nice acidity, pleasant with a long finish. This wine pairs perfectly with lamb, steak, stews, game, duck, charcuterie and strong cheeses.

Ageing potential: 5 years.

Terroir

Both grapes were sourced from small plots within selected vineyards in the Maule Valley; the vineyards are located in Loncomilla, 60 km east of Cauquenes. The soils of this area, are more evolved, they were formed from igneous rocks both, volcanic and intrusive, produced by the magma activity which dominated over different geological periods for millions of years until the present. The loamy-clay and sandy-loam soils have mineralogy with a high concentration of elements such as silicon, iron, magnesium, potassium, calcium, sodium and aluminium, with different levels of availability. Together they generate different behaviour, enabling the vineyard to feed itself, gain balance and survive in this extreme area, which is mainly dry-farmed with minimum labour.

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The climate is warm temperate, with fresh, wet winters and average rainfall of 500 mm. Summers are dry with a maximum of 29°C-32°C by day and a minimum of 11°C-13°C at night.

This thermal range promotes intense organoleptic development and the ripening of tannins. Even though, the high temperatures are of short duration, this enables the grapes ripen slowly, and preserve their acidity, obtaining aromatic, fresh, vibrant wines.

Winemaking

Organoleptic and analytical monitoring determined that the Syrah and Carignan grapes were harvested on 14 April and 27 March respectively. The grapes were manually harvested into 12kg crates. The process begins with a rigorous selection of clusters. After destemming, they go to a vibrating table, where the grapes are carefully sorted, and any green or dehydrated berries are eliminated before they go into the crusher.

After crushing, the grapes undergo a pre-fermentative cold maceration (5-7 days at 6°C-8°C), in order to obtain the greatest colour intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that they do not exceed 28°C. Successive pump-overs are used to extract the right level of polyphenols from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins.

The total time in the tank is 26 to 30 days.

Then, each wine is transferred into French oak barrels (30% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 15 months.

At the end of the aging process, the Parinacota is blended; the proportion of 70% Syrah and 30% Carignan determined the best relationship between balance, harmony, elegance and complexity.

Season and Harvest

Winter was cold with 400 mm of accumulated rainfall nevertheless less than last season. There was no rain in the spring, and therefore budbreak and flowering were optimum. Spring was warmer with average temperatures in the months of October, November and December of 20.4 °C, 24.5 °C and 25.7 °C respectively. The period from veraison to maturation (January to April) was developed with similar temperatures than 2010. Subsequently, the weather conditions were favorable for good ripening Carignan and Syrah grapes. In this context, the month of January was the warmest with an average monthly maximum temperature of 28.6 °C, which remained high during the month of February at 28.2 °C. Thanks to this condition of the season was reached full maturation prior to harvesting.

Technical notes

Acidity: 3.73 g/l

pH: 3.43

Residual Sugar: 2.34 g/l

Alcohol: 14.0%

Winemaker

Pilar Díaz



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