

Undurraga 'TH', Valle de Maule, Cabernet Sauvignon 2017



This is an expressive and full-flavoured wine revealing complex aromas of blackcurrant with hints of spice and warm earthy notes, juicy benchmark Cabernet.

Producer Note

Undurraga is one of Chile's most prestigious wineries, consistently receiving high scores from top wine critics. Founded in 1885, Undurraga owns 1,350 hectares of estate vineyard in Chile's premium wine producing areas such as Leyda, Cauquenes and Itata. Head winemaker Rafael Urrejola has spent a great deal of time understanding the diversity of Chile's vineyard sites; the result is the emblematic 'Terroir Hunter' range. Undurraga cultivates their vineyards with respect for the environment and follow a philosophy of minimal intervention in the cellar in order to showcase the terroir.

Vintage

2017 was a hot year. Yields in the Maule Valley were 10% lower compared to average. Both the heat and lower yields encourage a good quality and even-ripening harvest, resulting in wines of intense colour, with outstanding structure and well-balanced acidity.

Vineyard

The Cauquenes area is part of DO Valle de Maule. The region has a warm temperate climate, with generally warm, dry summers with daytime temperatures ranging from 28 to 30°C and cool nights of 8 to 11°C. The estate vineyard was planted in 2009 and is located on the bank of the Tutuvén River, which has a cooling effect on the vines during the warm afternoons. The vineyard has deep soils with variable texture. The topsoil consists of clay with high silica content, with partially weathered granite and even quartz in the subsoil. These properties allow for good water retention, releasing it slowly as the vines need it. This low-yielding terroir of 6,45 hectares, receives a controlled, limited water supply during the ripening process and the resulting yield is 2,4 kilograms per vine, providing the necessary concentration for a rich, ripe wine.

Winemaking

The grapes were carefully selected to remove any green or dehydrated berries. The healthy grapes were crushed and cold macerated for five days at 4 to 6°C to obtain good intensity of colour and aroma concentration. Fermentation took place with natural yeast at 26 to 28°C, lasting for 18 days with three daily pump overs. Post-fermentation maceration took place on the lees lasting for 14 days, enhancing the structure. The wine was racked into French oak barrels, of which 30% were new, where malolactic fermentation took place before being aged for 14 months.

Tasting Note

Defined by its structure and great complexity, this is an expressive and powerful wine which shows rounded elegance. Revealing aromas of red fruit, spice and earthy notes this is full bodied with well-integrated tannins and a long, persistent finish. Ideal with roasted red meat or mature cheese.

Grape

Cabernet Sauvignon 100%



Winemaker:	Rafael Urrejola
Region:	Valle de Maule
Sub region:	Cauquenes
Country:	Chile
Alcohol:	14.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5833517A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam