

Undurraga 'TH', Valle de Cachapoal, Carmenère 2018



A smooth and fleshy Carmenère with an intense expression of raspberries and cherries with subtle hints of green pepper and fresh mocha through to a deliciously salivating finish.

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 researching and 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.

Vineyard

The grapes come from a specifically chosen vineyard in Peumo, on the western side of the Valle de Cachapoal, in an area known for producing the best Carmenère wines in Chile. The climate in Peumo suits Carmenère; its latitude ensures high temperatures throughout the ripening period, but its proximity to the Pacific Ocean results in gentle breezes that encourage the grapes to retain acidity, resulting in fresh flavours and aromas in the wine. The vineyard is situated at 171 metres above sea level, where the red clay soils are one metre deep and retain moisture to nourish the vines. Below the clay profile lies decomposing granite rock with greater drainage, enabling excess winter and springtime moisture to drain for better plant balance. The grapes come from a small, low-yielding plot of ungrafted vines planted in 1998. The vines are subjected to strict irrigation control during the ripening period. The yield is just 1.7 kilograms per plant, providing the necessary concentration for a deeply flavoured wine.

Winemaking

The manually harvested grapes were rigorously selected to ensure that only the ripe, healthy clusters passed to the destemming stage. After crushing, the grapes underwent a pre-fermentation cold maceration under anaerobic conditions for eight days at 6 to 8°C. Fermentation took place with natural yeasts at 27 to 28°C for 14 days, with pump overs carried out three times per day. The wine was then left in contact with its lees and skins for another 17 days to enhance its structure. The wine was aged in French oak barrels, 35% of which were new, for 12 months.

Tasting Note

A smooth Carmenère with an intense expression of fresh raspberries and cherries, complemented by subtle hints of green pepper. On the palate, notes of dark chocolate and sweet berried fruit are enveloped in smooth, elegant tannins and a vibrant acidity that lends a fresh, juicy finish.

Grape

Carmenère 100%



Winemaker:	Rafael Urrejola
Region:	Valle de Cachapoal
Sub region:	Peumo
Country:	Chile
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5833618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork