

Undurraga 'TH', Cabernet Franc, Valle de Maipo 2017



Intense black fruit aromas are complemented by hints of cedar, spice and floral touches of violets as well as characteristic graphite and herbal tones all leading to a fresh 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 Cabernet Franc grapes were sourced from a selected vineyard planted exclusively for this range in Catemito, in the Valle de Maipo. The daily temperatures during the summer are lower in this area than in the rest of the Valle de Maipo, decreasing substantially in March and April, providing the ideal conditions for the tannins to ripen completely and to ensure that the fresh aromas and flavours are preserved. Catemito is located on an alluvial terrace which was formed in the Holocene period, approximately 10,000 years ago. The soil has a mixed sandy-clayey texture and a high presence of gravel, which results in good drainage and subsequently in balanced vigour and yields. The vines are 12 years old and planted on their own rootstocks. This low-yielding terroir of 2.25 hectares was subjected to a controlled limited water supply during the ripening process and the resulting yield was 1.5 kg per vine, providing the necessary concentration for a rich, ripe wine.

Winemaking

The grapes were destemmed and carefully sorted to ensure only healthy, ripe fruit was crushed. The grapes were transferred by gravity into the vat, where they underwent pre-fermentation cold maceration under anaerobic conditions for five days at 6 to 8°C. Fermentation took place with natural yeasts at 27 to 28°C for 13 days with three daily pump-overs. The wine was left over its lees and skins for an additional 12 days to further enhance its structure. It was aged for 16 months in French oak barrels. The floral, well-structured Cabernet Franc is gently softened by a touch of Merlot.

Tasting Note

Intense black fruit aromas are complemented by hints of cedar, spice and floral touches of violets as well as characteristic graphite and herbal notes. Firm tannins surround a fresh, textured palate with harmonious balance.

Grape

Cabernet Franc 85%, Merlot 15%



Winemaker:	Rafael Urrejola
Region:	Valle de Maipo
Sub region:	Valle de Maipo
Country:	Chile
Alcohol:	14%
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:	5833717A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam