



T.H.

[Terroir Hunter]

PINOT NOIR [2020]

Malleco

Vineyard

The grapes come from a vineyard in the Traiguén area of the Malleco Valley. This is a new and extreme region for high-quality, cool-climate varieties, located 565 km south of Santiago and 80 km in a straight line from the Pacific Ocean. The soil here is trumao, dark and deep, and it retains water very well because of the high level of clay. It also has the particular feature of being plastic (malleable) so the roots penetrate it more easily.

Among the topographical characteristics of this area, there are isolated hills and chains of hills or mountains that rise up from the plain in the Coastal Mountain Range. The temperate maritime climate that results in good thermal oscillation is very favourable to wine production geared to good ripening and high quality. The average temperature is 10.8°C, which fosters the slow ripening of Chardonnay and Pinot Noir grapes, and the development of fresh, intense aromas and flavours, as well as low potential alcohol content. The average annual rainfall is 1426 mm, so there is little need of irrigation. Some years, frost control is needed. To produce this wine, we selected a low-yielding 2.2-hectare terroir with controlled irrigation during the ripening period. The yield was 0,8 kilos per plant, which favoured the concentration needed to achieve a delicious wine with the right ripeness level. The vines are 14 years old and are planted on their own roots. The vineyard is managed with cover crops between the rows; these consume a lot of the water in the soil and help reduce and control the vines' vigour.

4 days to enhance its structure. Then all of the wine was racked into a selection of French oak barrels (second- and third-use), 15% new, where the malolactic fermentation took place and the wine was aged for 11 months.

Winemaker's notes

The vintage 2020's summer was slightly warmer than average and consequently it was an early harvest, with an excellent maturity and healthy grapes.

This wine therefore shows the ripe side of this terroir showing an interesting red fruity nose, with aromas like strawberries and cherries, herbal notes like chamomile and a hint of earthiness. On the palate is smooth and soft, with a lively freshness and a firm tannin structure that provides depth to the wine.

Winemaker

Rafael Urrejola

Bottling Date

23 February 2021

6,485 bottles produced

T° of service: 14 - 15°C

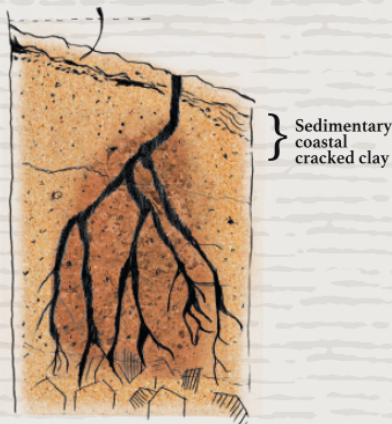
Aging potential: 5 to 10 years

Winemaking

The grapes were hand-harvested on 27 March. Then they were carefully transported and rigorously selected in the winery and any unripe, sunburnt or dehydrated grapes were removed so only ripe and healthy grapes went into the fermentation tank.

After destemming, the grapes underwent a brief cold maceration at 6°C-8°C for 5 days. During this time, an enzymatic colour extraction and a preliminary fermentation inside the berry occurred, lending the wine a special fruit-forward aromatic profile. Next came the alcoholic fermentation at 25°C-27°C for 12 days, with gentle daily punch-downs. The wine remained in contact with the lees and skins for another

Soil Type



Technical Notes Total Acidity: 3.43 g/l pH 3.54 Residual Sugar: 2.09 g/l Alcohol: 13.9%

UNDURRAGA

ESTABLISHED IN 1885

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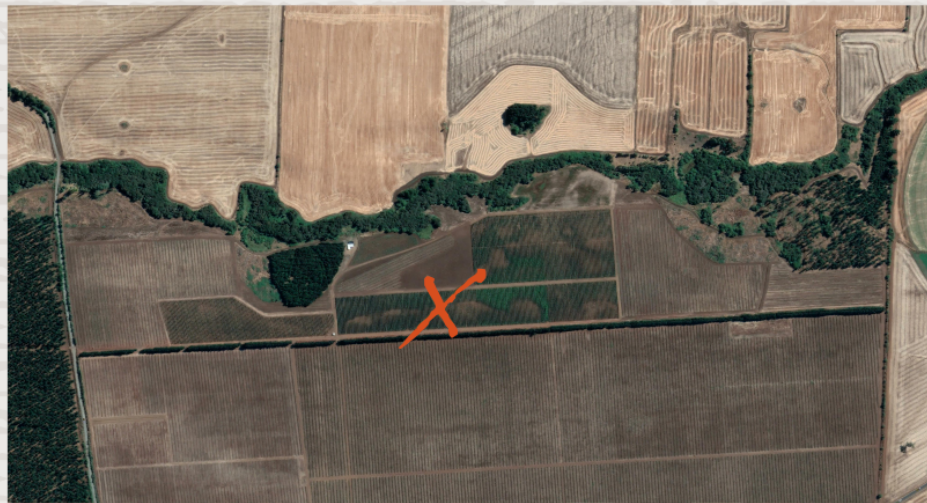


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 38°19'35.10"S

Longitude 72°29'31.82"W



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