



EST. 1885

# Founder's Collection

## CARMÉNÈRE

**Vintage**  
2021

**Variety**  
100% Carménère.

**Winemaker**  
Rafael Urrejola.

**Origin**

Colchagua Estate,  
Colchagua Valley.  
These are medium-textured  
sedimentary soils and are  
loamy to loamy-clay and  
well-drained.

**Winemaker's Notes**

**Alcohol:** 14.6%  
**Total Acidity:** 3.53 g/  
**pH:** 3.51  
**Bottled:** 10 November, 2022  
**Cellaring recommendations:**  
This wine can be stored for at  
least 8 to 10 years.

*Founder's Collection honours Francisco Undurraga and his family, who founded Viña Undurraga more than 130 years ago. Viña Undurraga's entire legacy of quality, tradition, consistency and excellence is captured in a single bottle. The winery's classic viticulture and winemaking preserve the style and signature of this wine, which has been made for over 40 years. Grown on small, specially selected plots, only the best clusters of grapes are chosen for this wine.*

**Harvest**

The grapes were hand-harvested into 12-kilo bins and then transported to the winery, where they were manually selected.

**Fermentation**

The grapes first underwent a pre-fermentative maceration at low temperatures to extract the maximum colour and aromas. Then the must was fermented in small stainless steel tanks at 27°C - 28°C for 15 days. Three pump-overs were carried out each day. The wine was then left in contact with its lees and skins for another 12 days to enhance its structure.

**Ageing**

The wine was aged for 14 months in French oak barrels, 32% of them new and the remainder second-use.

**Tasting Notes**

This wine is a deep red colour with violet hues. It has great aromatic expression, with upfront aromas of ripe red fruit like cherries, along with hints of spice, black pepper and black olives. The palate is elegant with ripe, well-rounded tannins and hints of dark chocolate and nutmeg. It has good body, a fat, creamy mouthfeel and is persistent in the finish.



UNDURRAGA

ESTABLISHED IN 1885