

# T.H.

[ Terroir Hunter ]

CARMÉNÈRE [ 2021 ]

Peumo



Soil Type



} Red clay soils on granite slopes

### Vineyard

The grapes come from a carefully selected 4.05-hectare, low-yielding vineyard in Peumo in the western part of the Cachapoal Valley at 171 metres above sea level. The ungrafted vines were planted in 1998.

This area has a climate that is well-suited to Carménère because the temperatures at this latitude are high for most of the ripening period but the proximity to the Pacific Ocean (58km) together with a mild influence from the River Cachapoal that is felt as gentle breezes on summer afternoons mean that the grapes better retain their acidity and the resulting wines have fresher flavours and aromas.

The vines are planted in soil with a red clay profile that is around a metre deep. This has the ability to retain moisture and gradually release it to the roots right through to the end of the season. Beneath this clay profile is granitic rock in a process of decomposition. This has better drainage, enabling the excess humidity of winter and spring to drain away and thereby contributing to better balance in the plant.

### Winemaking

The grapes were hand-harvested in the early morning of April 22 and then carefully transported to the winery, where they underwent a rigorous inspection on a selecting table to ensure that only ripe, healthy clusters went into the destemmer. On a second selecting table, any unripe, sunburnt or dehydrated berries were removed. After crushing, the grapes underwent a pre-fermentative maceration under anaerobic conditions at 6°C-8°C for 7 days.

The fermentation took place at 27°C -28°C for 18 days with 3 daily pump-overs and then the wine was left over its lees and skins for an additional 10 days to further its structure.

Ageing: Aged for 12 months in French oak barrels (28% new).

### Winemaker's Notes

In Peumo in the Cachapoal Valley, the 2021 vintage was fresher than that of the previous year, marked by rain close to the harvest date. This resulted in low yields and the grapes were harvested earlier in an effort to achieve optimal tannin ripeness, which is critical in this variety.

The yield was just 1.2 kilos per plant, which led to greater concentration and colour in the grapes and a nicely balanced wine with silky tannins.

The vintage characteristics meant that this Carménère continues to be fresh with more accentuated black and green pepper character. The nose stands out for being elegant and expressive with a profile that is mostly red fruit like raspberries and fresh strawberries. This is a more vertical wine than other vintages with aromas of dark chocolate and some fine vanilla notes from the oak. A fresh, smooth, rounded, harmonious and balanced wine with Carménère typicity.

### Winemaker

Rafael Urrejola

### Bottling

9 September 2022

66,483 Bottles produced

T° of Service: 14-15°C

Ageing Potential: 3 to 8 Years

**Technical Notes** Total Acidity: 3.63 pH 3.55 Residual Sugar: 2.81 g/l Alcohol: 14.5%

UNDURRAGA

ESTABLISHED IN 1885

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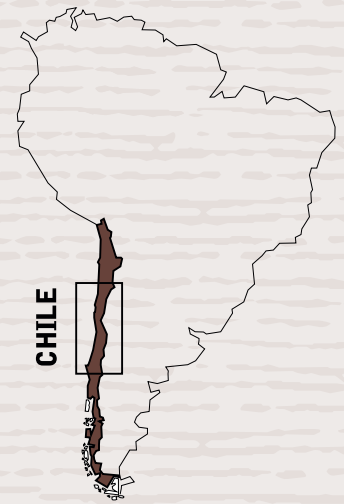


If you want to locate the origin of this barracks, insert the coordinates:  
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 34°16'02.83"S

Longitude 71°20'21.42"W



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