

T.H.

[Terroir Hunter]

CABERNET FRANC [2021]

Maipo



Vineyard

The Cabernet Franc grapes were sourced from a selected vineyard planted exclusively for this range in the area of Catemito, on the third alluvial terrace of the Maipo River. In summer, the temperatures in this area are lower than those in the rest of the Maipo Valley, decreasing substantially in March and April. This provides the ideal conditions for the tannins to ripen completely and to ensure that the fresh aromas and flavours are retained.

This alluvial terrace was formed in the Holocene period, around 10,000 years ago. The soil has a mixed sandy-clay texture and a high gravel content, which results in good drainage and subsequently in balanced vigour and yield in the vineyard.

For this wine, we selected this low-yielding 2.25-hectare terroir, which was subjected to a controlled limited water supply during the ripening process. The vines are 20 years old and planted on their own roots.

Winemaking

The Cabernet Franc grapes were manually harvested on 30 March and carefully transported to the winery in 12 kg crates. The process began with a rigorous selection of clusters to ensure that only ripe, healthy clusters were destemmed. Next, the grapes went to a second selection table, where any green, sunburned or dehydrated berries were eliminated before they went into the crusher. After crushing, the grapes underwent a pre-fermentative cold maceration under anaerobic conditions for 6 days at 6°C-8°C.

The alcoholic fermentation took place at 27°C-28°C for 14 days with three daily pump-overs. The wine was left over its lees and skins for an additional 15 days to further its structure. This is an exclusive blend of wine aged in 225-litre barrels, 30% if them new. The floral, well-structured Cabernet Franc is gently softened by a fresh, seductive touch of Merlot. The blend was then aged for 14 months in French oak barrels.

Winemaker's Notes

The 2021 vintage in the Maipo Valley was cooler than usual, leading to a more delicate and refined version of this Cabernet Franc.

The yield was just 0.9 kg per vine, giving the concentration needed for a delicious, ripe wine.

Intense ruby in colour, very floral in character with violets intermingled with sweet notes of blackberries, raspberries and redcurrants. The mouth is fresh, juicy, intense and elegant with firm, vertical tannins and a mid-palate is fruity and unctuous. The finish is very long. Good ageing potential.

Winemaker

Rafael Urrejola

Bottling

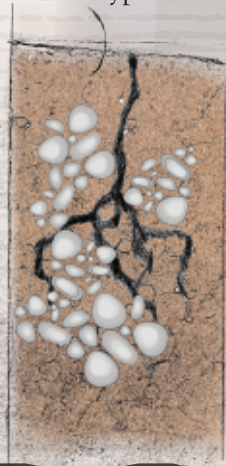
17 November 2022

4,486 Bottles produced

T° of Service: 14-15°C

Ageing Potential: 5 to 10 Years

Soil Type



40 cm
Clayey
sand with
gravels

Alluvial
terrace
with 75%
stones and
clayey sand
matrix

Technical notes Total Acidity: 3,63 g/l PH: 3,42 Residual Sugar: 1,66 g/l Alcohol: 14,2 %

UNDURRAGA

ESTABLISHED IN 1885

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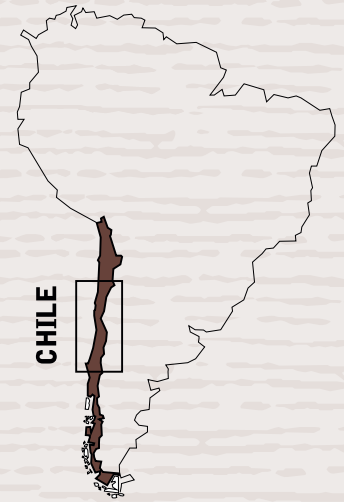


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 33°36'56.15"S

Longitude 70°44'30.26"W



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