



T.H.

[Terroir Hunter]

CARIGNAN [2022]

Maule

Vineyard

The grapes come from two vineyards. The Cauquenes vineyard is 20km north-east of the town of Cauquenes in a warm part of the Maule Valley. The vines are bush-trained in the old system and are around 75 years old. The Loncomilla vineyard, meanwhile, is located in Melozal, 60km east of Cauquenes, which is cooler than the area where the Cauquenes vineyard is situated. These are also old vines - around 64 years old.

The final blend contains 68% Carignan from the Loncomilla vineyard (2.5 hectares), which provides freshness, intense flavours and aromas and great structure. Its fine, firm tannins boost its ageing potential. The other 32% is Carignan from Cauquenes (1.39 hectares), which contributes character, complexity, maturity and roundness to the final blend.

The climate in this area is temperate to warm. Summers tend to be warm and dry with average daytime temperatures of 28°C to 30°C and cool nights of 8°C to 11°C. Autumn is cool and damp with between 250mm and 500mm of rainfall, depending on the area.

The vineyard has deep soils with a mixture of textures. The surface layer tends mostly to be clay with a high silica content. Meanwhile, in the subsoil, we find partly degraded particles of granite and even quartz. These characteristics enable the soil to retain more moisture, releasing it slowly as the vine needs it. These special conditions mean that the wine made from these grapes is ripe, sweet, well-structured and complex, with an explosive finish.

Winemaking

The grapes were harvested on 15 March. Then they were carefully transported to the winery in 12-kilo bins. At the reception area, they went through a strict selection process, where only the ripe and healthy clusters were gravity-fed into the tank. After crushing, the grapes underwent a pre-fermentative maceration at 6-8 C for 5 days in order to enhance the colour intensity and aromatic concentration.

Then they underwent alcoholic fermentation at 27°C-28°C for 15 days. Three daily pump-overs were used to get the right level of tannins and colour from the skins. Next the wine underwent a post-fermentation maceration in contact with its skins for another 14 days to enhance its structure. 100% of the wine was racked into a 50-hl foudre.

Winemaker's Notes

The 2022 harvest in the Maule Valley was characterized by normal temperatures, calm and typical for the region.

The yield was just 0.9 kilos per plant, which favoured significant concentration and balance in the wine.

This wine has consistent character and faithfully reflects its terroir. On the nose, clear and expressive red fruit notes stand out, such as tart cherries and forest fruits intermingled with some spices and more prominent floral notes than in previous years. In the mouth is a very present freshness with natural acidity, rich minerality and verticality. This is a beautifully balanced wine with silky-smooth tannins and a long, silky finish.

Winemaker

Rafael Urrejola

Bottling Date

September 14, 2023

26.464 Bottles produced

T° of Service: 14-15°C

Ageing Potential: 5 to 10 Years

Soil Type



Granite soil

Technical Notes Total Acidity: 4,31 g/l pH: 3,27 Residual Sugar: 2,80 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.

[Cauquenes Google Earth Map](#)

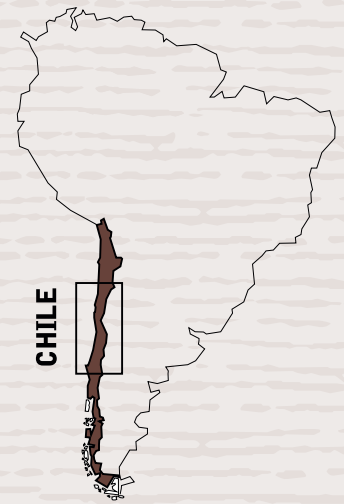
Latitude 35°48'48.18"S

Longitude 72°12'34.43"W

[Loncomilla Google Earth Map](#)

Latitude 35°41'32.99"S

Longitude 71°49'35.83"W



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