



T.H.

[Terroir Hunter]

CHARDONNAY [2021]

Limari

Vineyard

The grapes were sourced from a select, small 2.39-hectare vineyard planted with Chardonnay clone 548. The vineyard is situated in Quebrada Seca on the western side of the Limari Valley, a relatively new region for top-quality wines, 380km north of Santiago. This plot is located on the northern bank of the Limari River, 21 kilometres from the Pacific Ocean.

This region has a maritime-influenced, semi-arid climate, with misty mornings, windy afternoons and cool nights. When the sky is clear, the luminosity is high. Daily temperatures between January and March rarely exceed 30°C, as the cooling influence from the Pacific Ocean is manifested by a constant breeze blowing into the valley. Thus the conditions are ideal for slow ripening and preserving the fresh aromas and flavours of the grapes. The high intensity of sunlight resulting from clear blue skies almost all year round helps the flavours to ripen completely. Annual rainfall is scarce and fluctuates between 30 and 100 mm.

The soils in Limari tend to contain calcium carbonate. The soil in this plot is an ancient alluvial terrace that is located 80cm below the surface. It has 50% gravel and a subsoil of calcareous material that lends the wine an additional mineral dimension.

Winemaking

The grapes were hand-harvested on 6 March. Then, the grapes were carefully transported and rigorously sorted at the winery to ensure that only ripe clusters free from rot underwent a brief cold maceration process and were then gently pressed with controlled pre-oxidation of the must. The free run and lightly pressed juice was chilled down to 6°C and cold settled for 48 hours. 70% of the juice was then racked into concrete eggs and the remaining 30% into 500-litre French oak barrels originating from cooperages in Burgundy, France, 12% of which were new. There it was left to ferment with its native yeasts at relatively cool temperatures (15°C-17°C) for 10 days until dry.

Ageing: The wine was left over its lees for 10 months in order to contribute greater texture to the palate and more aromatic complexity.

Winemaker's Notes

The temperature and rainfall during the 2021 season in the Limari Valley were around the normal levels for this valley, where the climate is cool and dry. The cool winds in the area favoured slow ripening and so the wines obtained are very expressive, revealing the character of the place, elegant, mineral and well-integrated.

The yield was 1.4 kilos per plant, favouring the concentration needed to achieve wines that are very fresh and have the right level of ripeness.

This Chardonnay is intense and fruity and also elegant with green apple aromas, as well as pears, lychees and subtle lactic notes of softly whipped cream and praline. The mouth reveals intensely fruity notes of pears and ripe white peaches. It is fresh, vibrant and has juicy minerality which balances nicely with the creamy texture from the lees contact. Very well integrated and mineral with aromas that linger.

Winemaker

Rafael Urrejola

Bottling Date

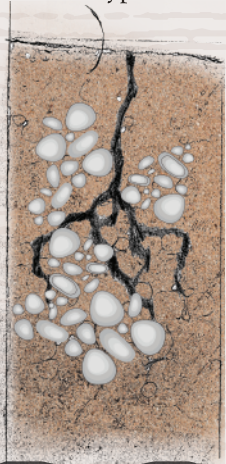
24 November 2021

13,479 Bottles produced

T° of service: 14-15°C

Ageing potential: 5 to 10 years

Soil Type



} 80 cm
Rocky colluvial
soil

} Ancient alluvial
terrace with
calcareous material

Technical notes Total Acidity: 4,34 g/l PH: 3,35 Residual Sugar: 2,65 g/l Alcohol: 12,5 %

UNDURRAGA

ESTABLISHED IN 1885



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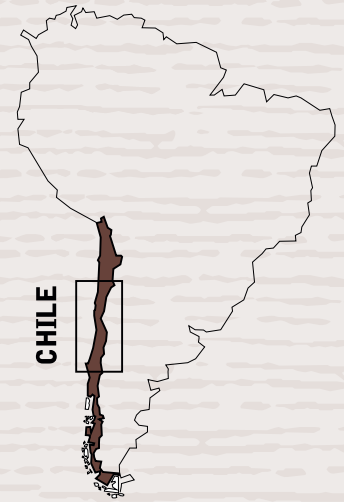
Limari

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 30°32'48"S

Longitude 71°28'8"W



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