

T.H.

[Terroir Hunter]

CABERNET SAUVIGNON [2022]

Alto Maipo



Vineyard

The grapes come from a small, 6.85-hectare, low-yielding vineyard situated at an altitude of 685 metres on the slopes of the Andes Mountains on a small terrace of the River Clarillo, a tributary of the River Maipo that starts high in the Andes. This area is in the municipality of Pirque in the part of the Maipo Valley referred to as Maipo Alto, which is world renowned for its ideal climate for producing red wines.

The climate here is cooler than in the rest of Maipo and this lends unique character and delicacy to this Cabernet Sauvignon. There is also a significant thermal range during the growing season, ranging from highs of 29°C-31°C to lows of 9°C-10°C, which ensures the grapes reach perfect phenolic ripeness.

The soils are of alluvial origin, dating back to the Holocene period around 10,000 years ago. They are a mixture of sand and clay and very stony, resulting in excellent drainage, which helps to optimize vigour and yields. They also enable the vines to prosper in high temperatures, retaining moisture and favouring greater metabolic development, which translates into polyphenols of optimal ripeness and complexity, thereby producing wines of great structure and character.

Winemaking

The grapes were hand-harvested on 11 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, they underwent a pre-fermentative maceration under anaerobic conditions at between 6°C and 8°C for 7 days.

The fermentation took place at 27°C-28°C over a period of 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

Ageing: Aged for 12 months in French oak barrels (20% new). Then it was bottle-aged for 10 months before being released for sale.

Winemaker's Notes

The 2022 vintage was characterized by being slightly warmer, with a drier winter than the previous one. This meant having to advance the harvest by a couple of days to achieve a very well-balanced vintage, with turgid berries and a good ratio of sugar to natural acidity.

Every vintage of this Cabernet Sauvignon reveals the character of Maipo's terroir, albeit with slight nuances. In this harvest, the nuances are mainly a more mature profile, with ripe red and black fruit integrated with wood and subtle notes of dark chocolate, adding complexity to the wine.

On the palate, it is medium-bodied, the freshness and natural acidity of Pirque are more prominent, making it vertical, structured and a long finish.

Winemaker

Rafael Urrejola

Bottling Date

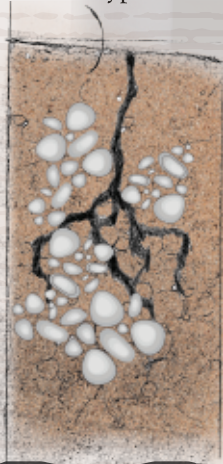
11 October 2023

39,913 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: 3,52 Residual Sugar: 2,73 g/l Alcohol: 14,5 %

UNDURRAGA

ESTABLISHED IN 1885

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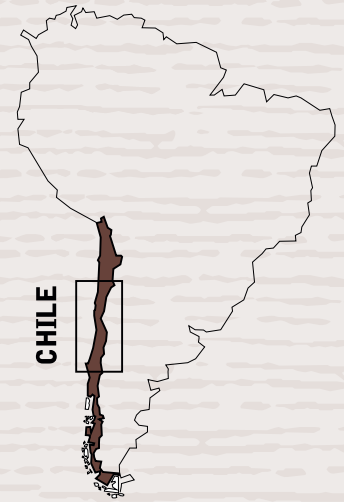


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 33°41'35.8"S

Longitude 70°33'56.4"W



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