



T.H.

[Terroir Hunter]

MERLOT [2022]

Casablanca

Vineyard

The grapes are from a selected plot in the La Vinilla area in the far northeastern part of the Casablanca Valley, 28 kilometres from the Pacific Ocean. The Casablanca region is known for its development over the last 30 years and for the consistent quality of its wines, especially whites and Pinot Noir. For this reason, experiments have been undertaken with other short-cycle red varieties like Merlot.

The Casablanca climate, cooled by the South Pacific influence and with an extraordinary thermal difference between day and night, extends the growing season of the grapes, as the daytime temperatures in summer vary between 25°C and 27°C, favouring slow ripening of the clusters and allowing intense, fresh flavours and aromas to develop. Annual rainfall is around 350mm.

This Merlot vineyard is located in the foothills of the Coastal Mountain Range, in the eastern and least cool part of the valley, which allows the Merlot variety to ripen correctly.

These vines were planted on their own roots in 1998 in an area of foothills. The soil originated in a sedimentary process over a subsoil of altered granite. Over this granitic subsoil there is a surface layer of sandy loam with a high mineral content (mica and quartz).

Winemaking

The Merlot grapes were manually harvested on 18 April and carefully transported to the winery in 12-kilo bins, where they were rigorously inspected on a selection table to ensure that only ripe, healthy clusters went into the destemmer. On a second selection table, any unripe, sunburnt or dehydrated berries were removed.

After crushing, the grapes underwent a pre-fermentative maceration under anaerobic conditions at 8°C-10°C for 6 days.

The fermentation took place at 27°C -28°C for 10 days with one to two daily pump-overs. The wine was left over its lees and skins for an additional 8 days to further its structure. Then it was aged for 12 months in French oak barrels, 20% new and the rest second- and third-use.

Winemaker's Notes

The 2022 harvest in Casablanca can be considered warmer and drier than normal in the area. This meant that the harvest is characterized by the presence of more rounded and mature tannins than in other vintages.

The yield of just 1.4 kilos per plant favoured the concentration needed to create a well-structured and characterful wine.

With a captivating ruby red color, the wine exhibits a more intense fruity profile on the nose, ripe red fruit, blackcurrant, subtly expressing spicy aromas of herbs such as bay leaf and tarragon, very elegant. On the palate, it is very fresh, with sharp acidity, mature, smooth and rounded tannins. This version is very complete and balanced, a fine and delicate wine.

Winemaker

Rafael Urrejola

Bottling Date

25 August 2023

26,406 Bottles produced

T° of Service: 14-15°C

Aging Potential: 5 to 10 Years

Soil Type



} Red clay soils on granite slopes

Technical Notes Total Acidity: 3.82 g/l pH 3.44 Residual Sugar: 3.06 g/l Alcohol: 14.2 %

UNDURRAGA

ESTABLISHED IN 1885

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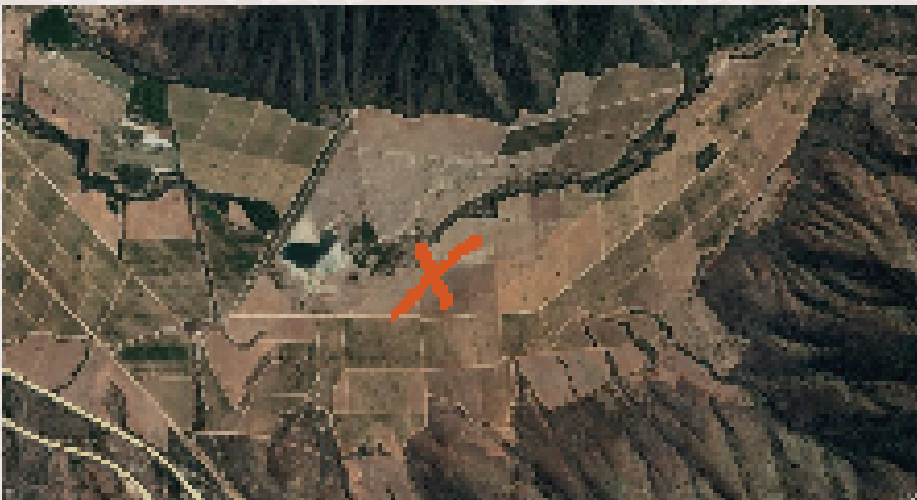
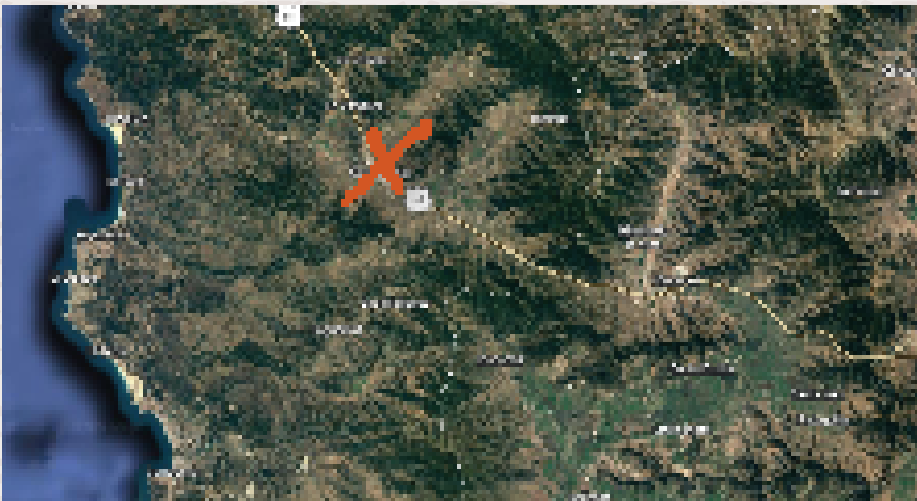
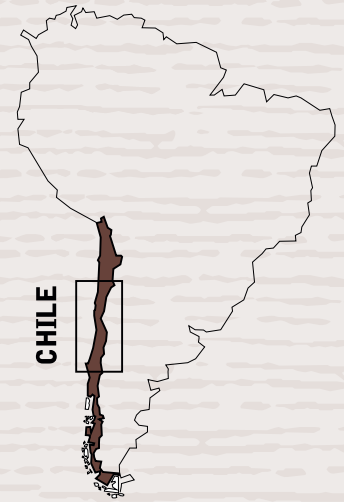


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 33°22'57.64"S

Longitude 71°29'38.08"W



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