



T.H.

[Terroir Hunter]

PINOT NOIR [2022]

Leyda

### Vineyard

The grapes come from a selected 2.97-hectare plot, 80% of which is planted with Dijon clones 828 and 115, while the other 20% contains ungrafted vines chosen through massal selection. The vines are planted on west-facing slopes and exposed to the wind. We carefully managed the canopy to protect the clusters from direct sunlight, thus enhancing the freshness and preserving the expression and character of the terroir.

This area has an intense coastal influence (it is located 14km from the Pacific Ocean) with morning fogs, sea breezes and moderate summer temperatures that range between lows of 7°C-8°C and highs of 20°C-23°C. The valley also has gently rolling hills, exposing different areas to varying levels of sunlight. Under these conditions, the grapes ripen slowly, gaining aromatic concentration and complexity, retaining their freshness and intensifying their natural acidity.

The soil in this plot has a very fine texture. The surface layer is shallow clay with poor fertility and this is followed by a sedimentary "cracked" clay profile. The subsoil is decomposed granite rock and has a diverse mineral structure.

### Winemaking

The grapes were hand-harvested on 12 March. Then they were carefully transported and rigorously selected in the winery and any unripe, sunburnt or dehydrated grapes were removed so only ripe and healthy grapes went into the fermentation tank.

After destemming, the grapes underwent a brief cold maceration at 6°C-8°C for 6 days. During this time, an enzymatic colour extraction and a preliminary fermentation inside the berry occurred, lending the wine a special fruit-forward aromatic profile. Then the alcoholic fermentation took place at 26°C - 27°C over a period of 12 days, with gentle daily punch-downs. The fermentation included 20% whole clusters, which means the stalks were included, in order to enhance the aromatic complexity and the structure in the mouth. The wine was left over its lees and skins for an additional 8 days to further its structure.

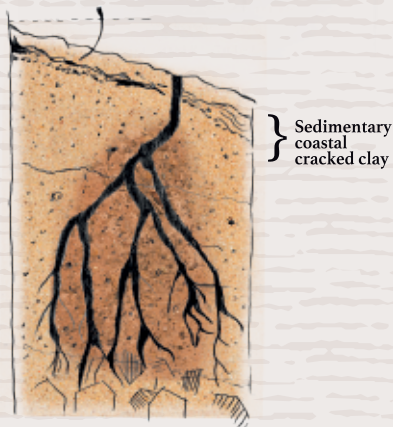
**Ageing:** The wine was aged for 11 months in a mixture of egg-shaped tanks (40%) and a range of French oak barrels (60%), 10% of which were new.

### Winemaker's notes

The 2022 harvest in the Leyda Valley is considered normal in terms of temperatures. It had low yields and unusual sunny days towards the end of the ripening period, resulting in a version with greater concentration and mouthfeel than usual for this wine, with very soft tannins and ripe fruit.

This ruby-coloured Pinot Noir is fresh and aromatic with prominent notes of fresh strawberries, plums and cherries, accompanied by delicate notes of dark chocolate and orange peel. The palate is vibrant and fresh, displaying a lively acidity and mineral notes. Medium weight body, savoury notes and polished tannins run along a vertical and fine texture.

Soil Type



### Winemaker

Rafael Urrejola

### Bottling Date

14 April 2023

27,408 Bottles produced

**T° of service:** 14 - 15°C

**Ageing potential:** 5 to 10 years

**Technical Notes** Total Acidity: 3.43 g/l pH 3.45 Residual Sugar: 2.04 g/l Alcohol: 13.7%

UNDURRAGA

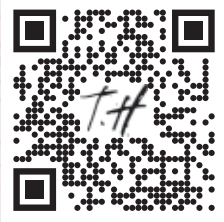
ESTABLISHED IN 1885

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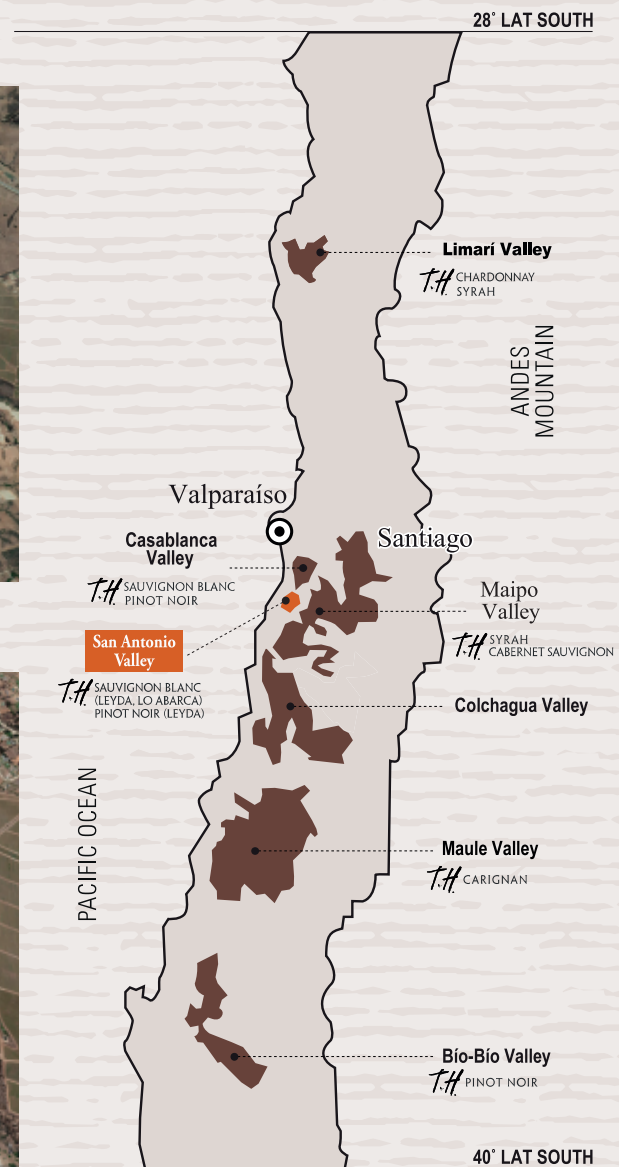
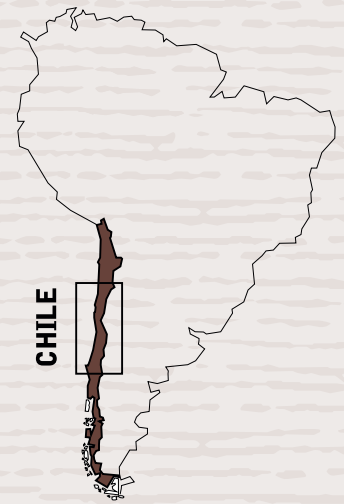


If you want to locate the origin of this barracks, insert the coordinates:  
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 33°37'57.64"S

Longitude 71°29'38.08"W



## UNDURRAGA

ESTABLISHED IN 1885