



T.H.

[Terroir Hunter]

PINOT NOIR [2022]

Malleco

### Vineyard

The grapes come from a vineyard in the Traiguen area of the Malleco Valley. This is a new and extreme region for high-quality, cool-climate varieties, located 65 km south of Santiago and 80 km in a straight line from the Pacific Ocean. The soil here is trumao, dark and deep, and it retains water very well because of the high level of clay. It also has the particular feature of being plastic (malleable) so the roots penetrate it more easily.

Among the topographical characteristics of this area, there are isolated hills and chains of hills or mountains that rise up from the plain in the Coastal Mountain Range. The temperate maritime climate that results in good thermal oscillation is very favourable to wine production geared to good ripening and high quality. The average temperature is 10.8°C, which fosters the slow ripening of Chardonnay and Pinot Noir grapes, and the development of fresh, intense aromas and flavours, as well as low potential alcohol content. The average annual rainfall is 1426 mm, so there is little need of irrigation. Some years, frost control is needed. To produce this wine, we selected a low-yielding 2.2-hectare terroir with controlled irrigation during the ripening period. The vines are 15 years old and are planted on their own roots. The vineyard is managed with cover crops between the rows; these consume a lot of the water in the soil and help reduce and control the vines' vigour.

### Winemaking

The grapes were hand-harvested on 14 April. Then they were carefully transported and rigorously selected in the winery and any unripened, 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 5 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. Next came the alcoholic fermentation at 25°C-27°C for 12 days, with gentle daily punch-downs. The wine remained in contact with the lees and skins for another 4 days to enhance its structure.

Then all of the wine was racked into a selection of French oak barrels (second- and third-use, 10% new) where the malolactic fermentation took place and the wine was aged for 11 months.

### Winemaker's notes

The 2022 harvest was characterized by very normal temperatures for the area, with no rain issues, ensuring the grapes' proper health.

The yield was 1.2 kilos per plant, which favoured the concentration needed to achieve a delicious wine with the right level of ripeness.

This Pinot Noir is a good example of the variety from the area, faithfully representing its origin. The nose reveals earthy notes which can be associated with damp earth along with subtle notes of red fruit such as cherries. Also present are notes of wild herbs and some floral aromas like orange blossom and jasmine.

It is known for being a fresh wine with soft and elegant tannins and a tasty medium palate where earthy notes resurface. It is beautifully balanced with a long, harmonious finish.

### Winemaker

Rafael Urrejola

### Bottling Date

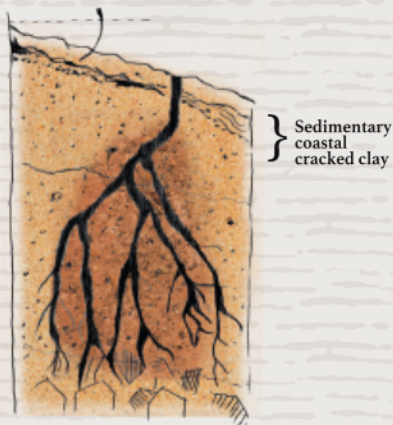
30 March 2023

4,475 Bottles produced

**T° of service:** 14 - 15°C

**Aging potential:** 5 to 10 years

Soil Type



**Technical Notes** Total Acidity: 3.63 g/l pH 3.49 Residual Sugar: 1.91 g/l Alcohol: 13.1%

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 38°19'35.10"S

Longitude 72°29'31.82"W



## UNDURRAGA

ESTABLISHED IN 1885