



T.H.

[Terroir Hunter]

SAUVIGNON BLANC [2023]

Leyda

Vineyard

The grapes are from a small, 3,58-hectare, low-yielding vineyard in the Leyda Valley, a well-known sub-region of San Antonio. 95% of the vines are Davis 1 clones and 5% are the French 107 clone. The plots are located on west-facing slopes and exposed to the wind. The vines have been carefully managed to protect the clusters from direct sunlight in order to enhance their freshness and retain their terroir expression and character.

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 soils of the Leyda Valley developed directly from the granite rock on the coastal batholith formed 200 million years ago during the Jurassic period. They have a fine texture. The thin upper layer is loamy clay with poor fertility. Below this is a sedimentary layer of cracked clay. The subsoil in these plots is singular, being sedimentary and calcareous, unusual in this coastal area, which is generally granitic. This contributes special and quite distinct characteristics to this wine.

Winemaking

The grapes were hand-harvested on 12 April. 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. Free run and lightly pressed juice was chilled down to 6°C-8°C and cold stabilized for 48 hours. The juice was then racked to stainless steel tanks, where it was fermented at low temperatures (12°C-14°C) for 12 days. A small portion of the wine was fermented in second- and third-use French oak barrels. This 10% of the blend adds complexity and greater structure to the palate.

Ageing: The wine was left over its lees for five months in order to contribute greater texture to the palate, as well as more aromatic complexity.

Winemaker's notes

The 2023 harvest in Leyda was unique because it was a very rainy year in winter, which led to higher yields than the previous harvest, at 1.3 kilograms per plant, which favoured the concentration needed to achieve an extremely fresh, perfectly ripe wine.

Given the conditions of this vintage, this Sauvignon Blanc presents a very classic profile of Leyda, with its characteristic herbal notes, such as tomato leaf, green chili, and a more prominent mineral touch than the previous harvest.

On the palate, it is expansive, very creamy, and fresh at the same time, with a great richness in the mouth, but with a fresh, mineral, and saline finish characteristic of its origin.

Winemaker

Rafael Urrejola

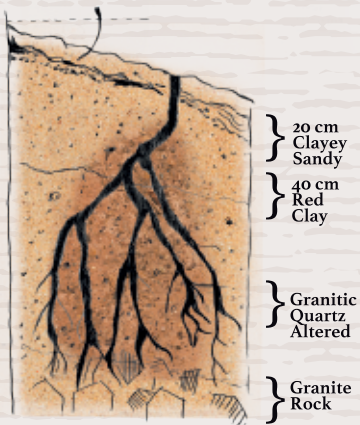
Bottling Date

29 September 2023

39,371 Bottles produced

Ageing potential: 3 to 5 years

Soil Type



Technical notes Total Acidity: 4.61 g/l PH: 3.2 Residual Sugar: 2.81 g/l Alcohol: 13.5 %

UNDURRAGA
ESTABLISHED IN 1885

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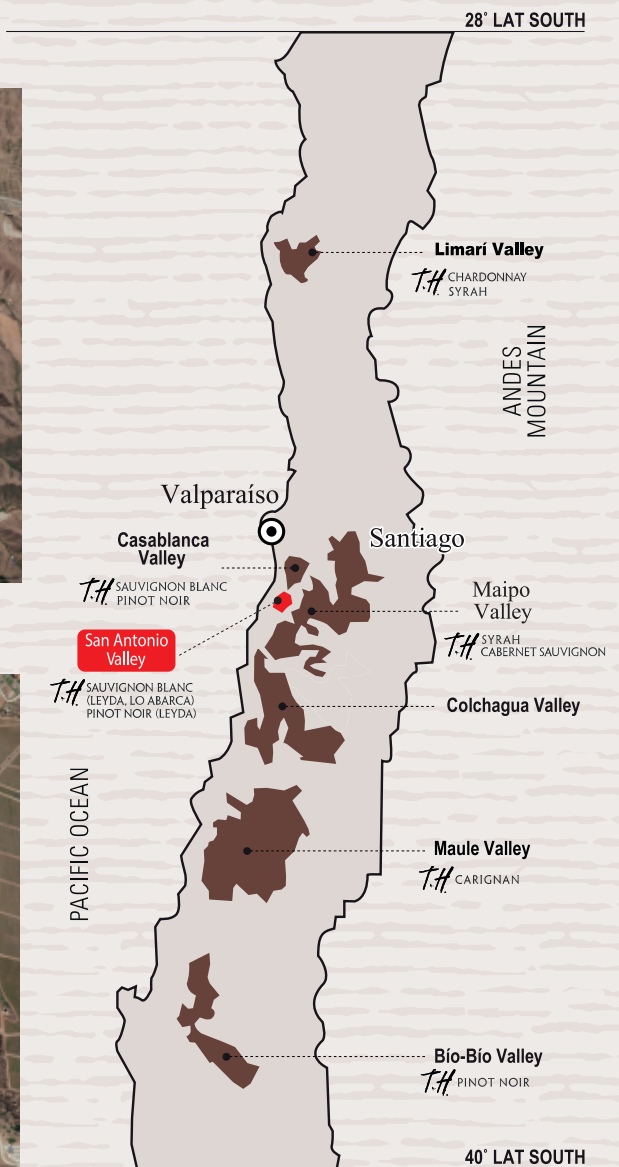
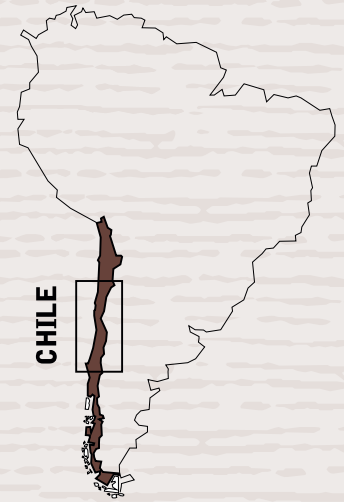


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 33°38'03.18"S

Longitude 71°28'58.06"W



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