



T.H.

[Terroir Hunter]

SAUVIGNON BLANC [2023]

Limari

Vineyard

The grapes were sourced from a special vineyard, Fray Jorge, located on the coast of the Limari Valley, a relatively new area for high-quality wines, 380 kilometres to the north of Santiago. This region has a marine-influenced, semi-arid climate, with misty mornings, windy afternoons and cool nights. Daily temperatures between January and March rarely exceed 25°C, as the cooling influence from the Pacific Ocean is manifested by a constant breeze sweeping into the valley. Thus the conditions are ideal for slow ripening and preserving the fresh aromas and flavours of the grapes. Annual rainfall is only around 30-100 mm.

This block is located right next to Fray Jorge National Park, a Unesco Biosphere Reserve. This is on the northern bank of the Limarí River, only 12 kilometres from the Pacific Ocean. However, the most particular characteristic of this vineyard is the soil, as it is planted on a former marine terrace with active limestone soil. This calcareous component brings an extra mineral dimension to the wine.

For this wine, we selected this small, low-yielding plot, which was planted in 2006 with Sauvignon Blanc vines (Davis 1 clone).

Winemaking

The Sauvignon Blanc grapes were manually harvested on 21 March. The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe clusters underwent gentle pressing. The free-run and lightly pressed juice was chilled to 6°C-8°C and cold stabilized for 48 hours. The juice was then racked to a stainless steel tank, where it was fermented at low temperatures (14°C-16°C) for 15 days, until dry. After fermentation, all the wine was matured over its lees for five months in order to give it greater structure and balance in the mouth. This is how we obtained an intense Sauvignon Blanc of great aromatic character, clearly marked by the vine interaction with the limestone soil and the proximity to the Pacific Ocean.

A small fraction of the wine was fermented in second and third use French oak barrels for 6 months.

This 10% of the blend adds complexity and greater structure to the palate.

Winemaker's Notes

The 2023 harvest in Fray Jorge was warmer than the previous vintage, which led to an earlier harvest by 1 week, aiming to achieve the appropriate balance between acidity and grape ripeness. It is characterized as a harvest with abundant of fruit expression.

Yields reached only 1.5 kg of grapes per plant due to the drier year ensured the concentration needed for the wine.

This Sauvignon Blanc, due to the characteristics of the vintage, is very expressive, very fruity and floral in aromas, with white fruits like white peach and the characteristic notes of orange blossom. On the palate, the limestone influence stands out, with the classic minerality and salinity of Limarí, accompanied by a sharp acidity. Creamy texture, great concentration, and tension in the mouth, with a persistent finish.

Winemaker

Rafael Urrejola

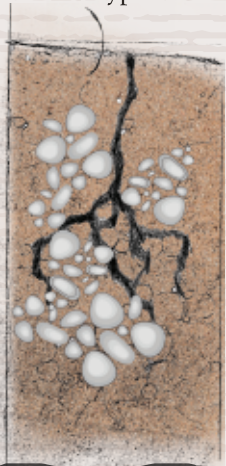
Bottling Date

02 November 2023

8,131 Bottles produced

Aging potential: 3 to 5 years

Soil Type



} 80 cm
Rocky colluvial
soil

} Ancient alluvial
terrace with
calcareous material

Technical notes Total Acidity: 4.12 g/l PH: 3.22 Residual Sugar: 2.14 g/l Alcohol: 13.6 %

UNDURRAGA

ESTABLISHED IN 1885



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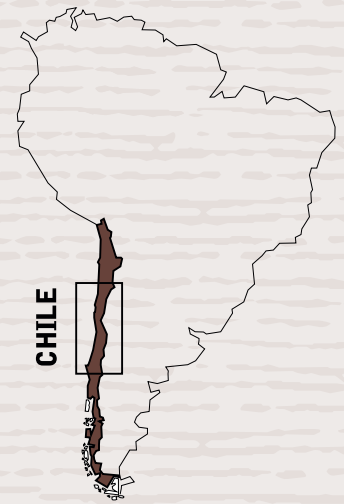
Limari

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 30°39'46.26"S

Longitude 71°34'46.52"W



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