



T.H.

[Terroir Hunter]

SYRAH [2022]

Leyda

Vineyard

The grapes come from our 3.11-hectare vineyard in the Leyda Valley, which was chosen exclusively for this Syrah. French clones 174 and 470 were selected for this vineyard, which has a planting density of 10,000 plants per hectare. The vines are attached to stakes, Hermitage-style, on a north-facing slope.

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 Leyda Valley is located to the west of the Coastal Mountain Range and its soils developed directly from the granite rock on the coastal batholith formed 200 million years ago during the Jurassic period. The valley has gently rolling hills with differing levels of solar exposure and drainage profiles. The soil in this vineyard is finely textured. The surface layer is sandy clay of low fertility over a sedimentary layer of cracked clay. The subsoil is decomposed granite rock containing diverse mineral components like quartz.

Winemaking

The grapes were hand-harvested on 22 April. The grapes were carefully transported to the winery, where they underwent a rigorous selection process to ensure that only ripe, healthy clusters went into the destemmer. Any unripe, sunburnt or dehydrated berries were removed. After crushing, the grapes underwent a cold pre-fermentative maceration (6-8 °C), for 7 days under anaerobic conditions in order to enhance the colour intensity and aromatic concentration.

The alcoholic fermentation took place at a temperature of 27°C-28°C for 10 days. Three gentle daily pump-overs were used to get the right level of tannins and colour from the skins. The fermentation included 15% 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 15 days to further its structure.

Ageing: the wine was aged for 12 months in 5000-litre French oak foudres, where the malolactic fermentation also took place.

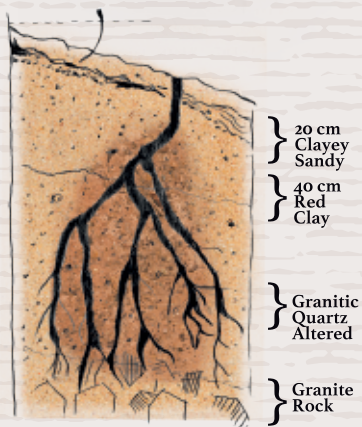
Winemaker's notes

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 than other vintages.

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

This version of Syrah stands out for its intense aromas of fresh red fruits such as blackberry, black cherry, and wild berries, accompanied by spicy notes of black pepper, white pepper, and bay leaf, typical of cool-climate Syrahs. On the palate, its fruitiness stands out, with a tense, vibrant mid-palate, soft tannins, and a structure, harmony, and special elegance characteristic of this harvest. Great aging potential.

Soil Type



Technical notes Total Acidity: 3.82 g/l PH: 3.42 Residual Sugar: 2.39 g/l Alcohol: 14.1 %

UNDURRAGA
ESTABLISHED IN 1885



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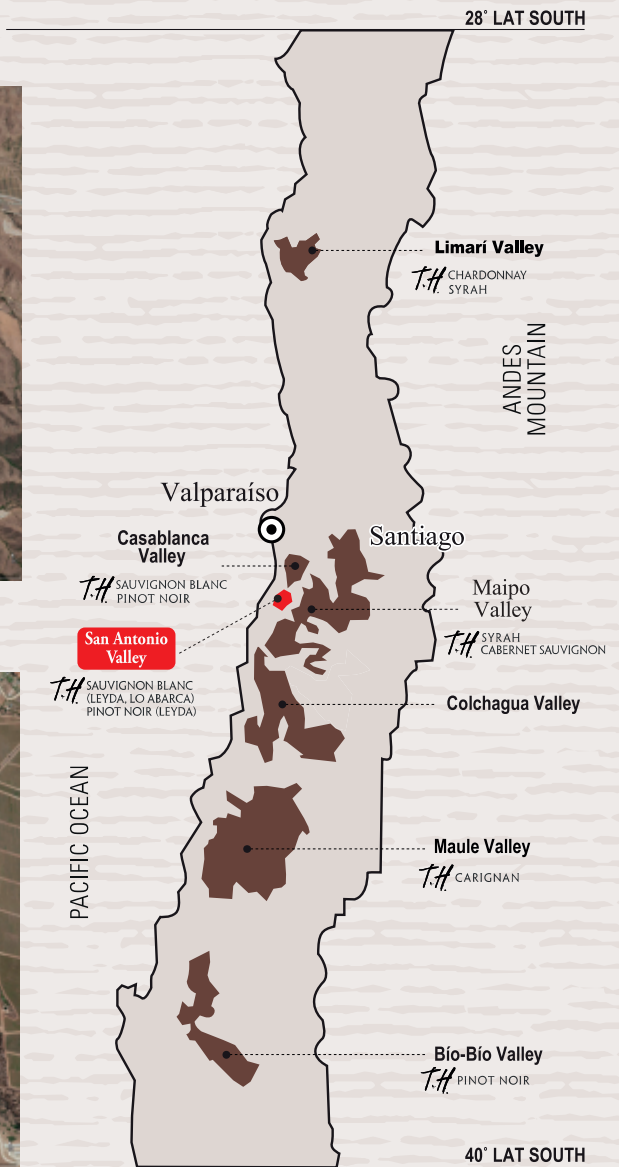
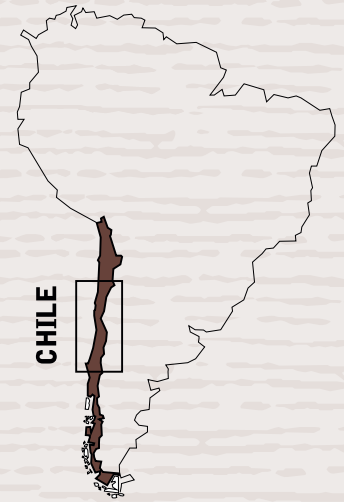
Leyda

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°37'46.06"S

Longitude 71°29'43.05"W



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