



T.H.

[Terroir Hunter]

SYRAH [2021]

Limari

Vineyard

Grapes were sourced from a selected vineyard in Barraza, located in the Limarí Valley, a relatively new region for high quality wines, 400 km north of Santiago. The daily temperature from January to March is cool, as a constant breeze from the Pacific Ocean cool temperatures in the valley, providing the ideal conditions for a slow ripening process and the preservation of fresh aromas and flavours. Clear blue skies almost all year round mean that the area has high intensity of sunlight, resulting in the complete ripening of the tannins.

The soil in this plot is an ancient alluvial terrace, that appears 80 centimetres below the surface. This terrace is very significant because of its calcareous component, which brings an extra mineral dimension to the wine.

Winemaking

The Syrah grapes were manually harvested on April 05th and carefully transported to the winery in 12 kilo crates. The process begins with a rigorous selection of clusters, in a sorting table. Then the stems are removed in the destemming machine, and the berries are moved along a vibrating table, where they are carefully sorted, and any green or dehydrated berries are eliminated before they go into the crusher. The crushed berries and must obtained, goes into the stainless steel tank, by gravity.

After crushing, the grapes were transported by gravity into the vat, where they underwent a pre-fermentative cold maceration under anaerobic conditions for 5 days at 6°C-8°C.

This was followed by fermentation at 26°C-28°C for 13 days with 3 daily “pump-overs”. The wine was left over is lees and skins for an additional 18 days to further its structure. The wine was then racked into French oak barrels, 15% of them new, where it underwent malolactic fermentation and was aged for 12 months.

Winemaker's Notes

In the Limarí Valley, 2021 was slightly cooler than the previous year but the conditions were around the usual for this area, so this wine has retained its Limarí typicity and is very floral, fresh and mineral.

The yield was just 1.2 kilos per plant, which contributed good concentration, structure and character to the wine.

The wine is an intense violet-red colour. The nose reveals the typical terroir notes of tar and black and green olives underpinned by wild red fruit aromas like raspberries and is very deep and complex.

In the mouth, this is a very mineral and fresh wine with smooth, chalky tannins and some earthy notes. It is long, complex and has good ageing potential.

Winemaker

Rafael Urrejola

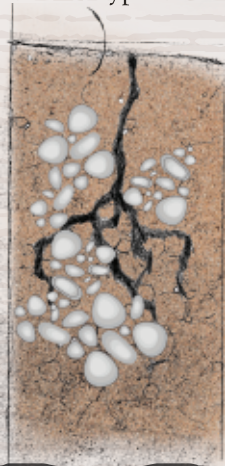
Bottling Date

October 07th, 2022

10,660 Bottles produced

Ageing potential: 3 to 5 years

Soil Type



} 80 cm
Rocky colluvial
soil

} Ancient alluvial
terrace with
calcareous material

Technical notes Total Acidity: 3.72 g/l PH: 3.47 Residual Sugar: 2.23 g/l Alcohol: 14.1 %

UNDURRAGA

ESTABLISHED IN 1885



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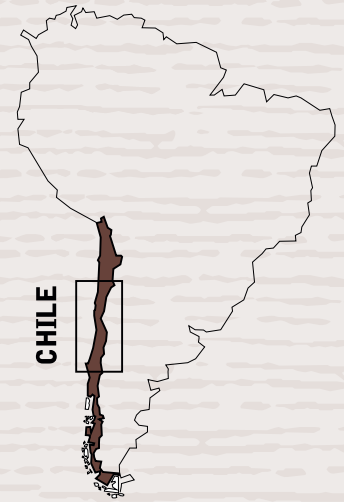
Limari

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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