

T.H.

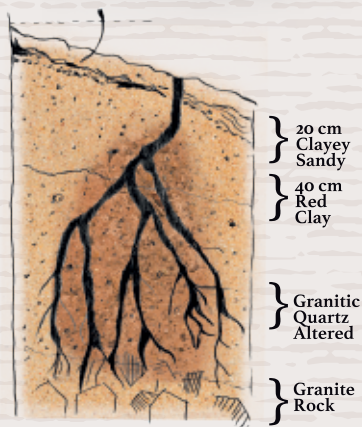
[Terroir Hunter]

T.H. RIESLING [2021]

San Antonio



Soil Type



Vineyards

Lo Abarca is a small village located in the San Antonio appellation, only 4 km from the coast. Surrounded by the steep granitic hills of the Chilean coastal mountain range, Lo Abarca has a unique microclimate. The influence of the ocean is strong, with long foggy mornings, cool sunny afternoons and the lowest maximum temperatures in the appellation. For this wine we selected a single vineyard planted on the upper part of a steep hill, with a north-western exposure to sunlight. The soil is mainly composed of altered granite, with a calcareous component and a very shallow loamy profile on the surface. The roots are in constant interaction with the rock, seeking nutrients, minerals and water. We believe that this direct contact with the rock components determines the mineral and flinty character of the wines from this area.

Vinification

The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe clusters free from rot were gently pressed. In order to preserve the characteristic of the vintage in Lo Abarca, the clusters that presented noble botrytis (around 8%) were not removed during the selection. This was in order to develop complexity and express the character of this vintage. Free run and lightly pressed juice was chilled down to 6-8°C and cold stabilized for 48 hours. The juice was then racked into used French oak barrels of 400 and 500 liters, where it was fermented at low temperatures (12°C- 14°C) for 12 days until dry.

After fermentation, the wine was left on its lees for 10 months prior to blending. The winemaker used a battonage regime that enhances the texture on the palate, lending the wine more body, weight and interest.

Winemaker's Notes

In San Antonio, the 2021 season was cool and wet, which are complex conditions for some varieties but interesting for Riesling. The yield was 1.3 kilos per plant, leading to a highly concentrated and balanced wine.

The nose reveals intense aromas of white fruit like peaches, fresh pineapple and pears, accompanied by delicate floral notes like jasmine with a touch of lemon zest and ginger.

On the palate, its vibrant acidity stands out with expressive citrus notes and minerality and a smooth mouthfeel with flavours of honey, petrol and kerosene that lend complexity to the wine.

The mid-palate is well-structured, fresh and mouth-filling with an angular finish. Over the coming 10-24 months, the wine will evolve greater complexity and tertiary aromas.

Winemaker

Rafael Urrejola

Bottling:

March 24th, 2022
6,581 bottles produced

T° of service: 14-15°C

Aging potential: 5 to 10 years

Technical Notes Total Acidity: 5.58 g/l pH: 2.87 Residual Sugar: 3.29 g/l Alcohol: 13%

UNDURRAGA

ESTABLISHED IN 1885

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[Terroir Hunter]

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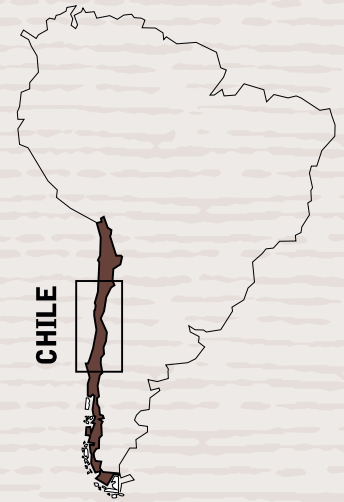


If you want to locate the origin of this barracks, insert the coordinates:
on the internet map server of your choice.

[Google Earth Map](#)

Latitude 30°00'36.87"S

Longitude 71°20'28.42"W



CHILE

28° LAT SOUTH



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