



[Terroir Hunter]

T.H. RARITIES

GARNACHA-CARIÑENA-MONASTRELL [2021]

Cauquenes

In our constant quest to create wines with a sense of origin for the Terroir Hunter line, we sometimes find hidden gems. A set of barrels of unique and sometimes unusual wines that when blended with others achieve great balance, expression and personality.

These discoveries led us to create the T.H. Rarities wines. These are original and exceptional blends of wines that evolve and change from one vintage to the next. These are wines that represent us and give us as winemakers the ample personal creative space that we need.

This is an exclusive blend of wine that started life in the granitic soils of a hillside in Cauquenes. These varieties were grafted onto old, head-trained, dry-farmed País vines planted around 1940.

Vineyards

The grapes come from our vineyard planted in 1940 on south-facing, gentle slopes composed of granite. The vineyard is located 20km north-east of the town of Cauquenes in the Maule Valley. These are bush-trained, dry-farmed vines grafted onto País rootstocks that are almost 70 years old.

The vineyard has deep soils with varied textures. The surface layer tends mostly to be clay with a high silica content. Meanwhile, in the subsoil, we find partly degraded particles of granite and even quartz. These characteristics enable the soil to retain more moisture, releasing it slowly as the vine needs it.

Vinification

The clusters were hand-harvested and put into I2-kg trays. Each variety was separately vinified. At the reception area, they went through a strict selection process, where only the ripe and healthy clusters were gravity-fed into the tank. After crushing, the grapes underwent a cold pre-fermentative maceration for 8-10 days at a temperature of 6°C-8°C in order to bring out greater colour intensity and aroma concentration. Then they underwent alcoholic fermentation with their native yeasts at 26°C-28°C for 20-25 days. Three daily pump-overs were used to get the right level of tannins and colour from the skins. Once the fermentation was complete, a post-fermentative maceration took place to improve the structure and

polymerization of the tannins. The wine remained in the tank for 25-30 days. The wine was then racked into second-use 400- and 500-litre French oak barrels. The malolactic fermentation took place in the barrels, followed by 10 months' ageing. Following the initial ageing process, the blend was prepared in a 50-hl foudre, where it matured for another 6 months. The total ageing time was 16 months in order to refine the intense tannic structure of each batch.

This blend consists of 65% Garnacha, 30% Cariñena and 5% Monastrell, Mediterranean varieties that harmoniously express all the character of wine from the Cauquenes region.

Winemaker's Notes

The 202I season in the Maule Valley was a cool one, with rainfall in January that allowed the grapes to better withstand the summer and led to higher yields, although averaging just 0.8 kg per plant. This favoured the concentration needed to achieve a sumptuous wine with the right degree of ripeness. This deep, dark violet-coloured wine has a complex nose with very intense aromas and prominent wild berry notes of cherries and raspberries over a backdrop of spices such as cedar and the earthy tones characteristic of foudre-aged wines.

As with previous vintages, this wine offers a surprisingly fresh palate of red fruit, lively acidity and soft, balanced tannins. It has a uniquely fresh, juicy, intense profile, a very expansive mid-palate with deep flavours and a long, very elegant finish.

Winemaker

Rafael Urrejola

Bottling:

26 August 2022 22,721 bottles produced

T° of service: 14-15°C

Aging potential: 5 to 10 years

Technical Notes Total Acidity: 3.82 g/l pH: 3.37 Residual Sugar: 2.32 g/l Alcohol: 14.6%





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Google Earth Map











