

T.H.

[Terroir Hunter]

RARITIES MONTEPULCIANO [2020]

Cauquenes



In our constant quest to create wines with a sense of origin for the Terroir Hunter line, we occasionally 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.

Vineyards

The Montepulciano grapes have come from a selected vineyard planted exclusively with this variety in the Cauquenes area of the Maule Valley. The vineyards are 80 years old and have soft soils containing lots of granite, clay and quartz. The vines have been trained into the old gobelet form, dry-farmed and managed with minimal intervention.

The climate is moderate to warm. The summer is usually warm and dry with average daytime temperatures of 29°C to 32°C and cool night-time temperatures of 11°C to 13°C. Autumn is cool and damp with between 500mm and 800mm of rain, depending on the area.

Vinification

The clusters were hand-harvested and put into 12-kg boxes. 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 around 7 days, at temperatures 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 15 days. Three daily pump-overs were used to get the right level of tannins and colour from the skins. Next the wine underwent a post-fermentation maceration in contact with the skins for another 20 days to enhance its structure. The wine was then racked into second-use, 400- and 500-litre French oak barrels.

The malolactic fermentation took place in the barrels and then the wine aged for 14 months, followed by at least 5 months' bottle-ageing.

This is an intense, exuberant red wine made 100% from Montepulciano grapes grown in Cauquenes in the Maule Valley. This variety was brought directly from Italy.

Winemaker's Notes

The 2020 season in Cauquenes in the Maule Valley was dry with high temperatures in summer. These conditions resulted in much lower yields and brought forward the harvest date by almost 20 days. The grape quality was unaffected and the lower yields meant berries with the highly concentrated colour and flavours that are needed to produce a delicious wine with the right level of ripeness.

Garnet-coloured with violet hues, shiny and deep. On the nose, aromas of black fruit from southern Chile like blackberries, maqui berries, rosehips and candied fruit, along with elegant spicy notes like cloves, liquorice and pink pepper.

In the mouth, this is a structured and intense wine with pronounced tannins and a delicious chalky texture. The finish is complex and very long.

Winemaker

Rafael Urrejola

Bottling:

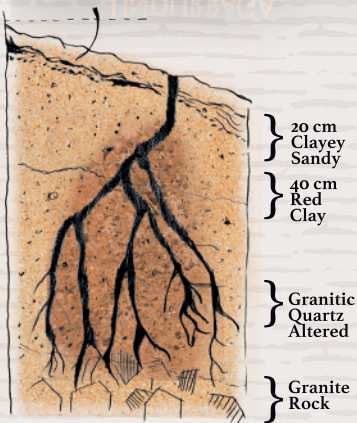
28 January, 2021

4,393 bottles produced

T° of service: 14-15°C

Aging potential: 5 to 10 years

Soil Type



20 cm
Clayey
Sandy

40 cm
Red
Clay

Granitic
Quartz
Altered

Granite
Rock

Technical Notes Total Acidity: 3.46 g/l pH: 3.43 Residual Sugar: 2.31 g/l Alcohol: 14.5%

UNDURRAGA

ESTABLISHED IN 1885



T.H.

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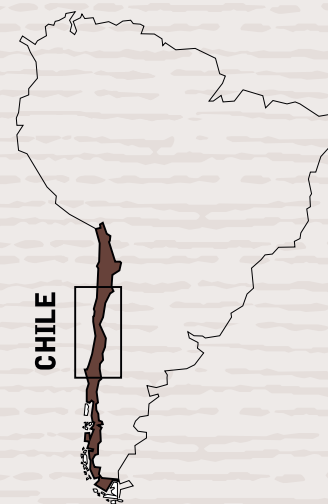
Cauquenes

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

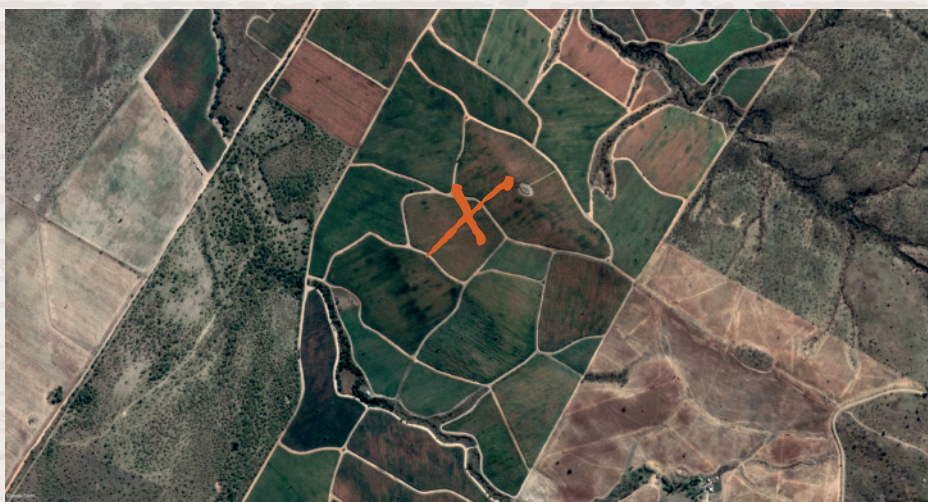
[Google Earth Map](#)

Latitude 30°00'36.87"S

Longitude 71°20'28.42"W



CHILE



UNDURRAGA

ESTABLISHED IN 1885