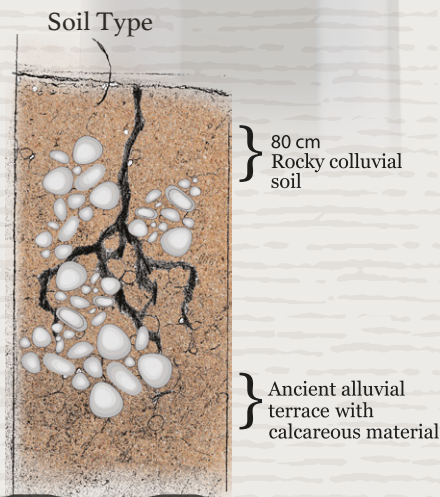




T.H.

[Terroir Hunter]

MALBEC [2024]

Limari

Vineyard

The grapes come from a carefully selected vineyard located in the town of Barraza, in the Limarí Valley, approximately 400 km north of Santiago. Between January and March, daily temperatures in this area are lower than in the rest of the valley due to the constant influence of the Pacific Ocean, whose breezes create ideal conditions for slow ripening and the preservation of fresh aromas and flavors. Bright, clear skies throughout most of the year provide high light intensity, which favors the full ripening of tannins.

The soil in this parcel corresponds to an ancient alluvial terrace that appears about 80 centimeters below the surface. This significant formation has a high limestone content, contributing an additional layer of mineral complexity to the wine.

Winemaking

The grapes were hand-harvested on March 5th in small 12 kg crates 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 and underwent a pre-fermentative maceration under anaerobic conditions at 8°C–10°C for five days, aiming to extract greater color intensity and aromatic concentration. Fermentation took place at 26°C–28°C over a period of 13 days, with three pump-overs per day. Afterward, the wine remained in contact with its lees and skins for an additional 10 days to promote structure. It was then aged in French oak barrels, 20% of which were new, where malolactic fermentation occurred. Finally, the wine was aged for 12 months.

Winemaker's Notes

The 2024 vintage in the Limarí Valley was temperate and less dry than in previous years. Temperatures during ripening remained within the typical range for the region in a normal year, allowing the wine to fully express the Limarí typicity: floral, juicy, and mineral.

Yields were limited to just 1.4 kilograms per vine, contributing to excellent concentration, structure, and character in the wine.

The wine displays a deep violet-red hue. On the nose, it reveals aromas of red and black fruits—raspberries and wild blackberries—along with distinctive violet notes typical of Malbec, and subtle mineral undertones.

The palate is juicy and fruit-forward, with vibrant freshness, great mid-palate intensity and creaminess. It offers remarkable persistence and smooth, rounded tannins.

Winemaker

Rafael Urrejola

Bottling Date

August 1st, 2025

17,600 Bottles produced

Aging potential: 3 to 5 years

Technical notes Total Acidity: 3.92 g/l PH: 3.47 Residual Sugar: 2.03 g/l Alcohol: 13.9 %

UNDURRAGA
ESTABLISHED IN 1885



T.H.

[Terroir Hunter]

MALBEC [2024]

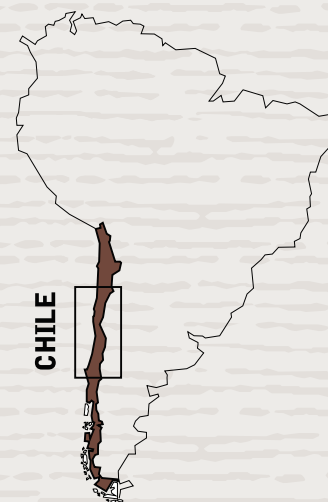
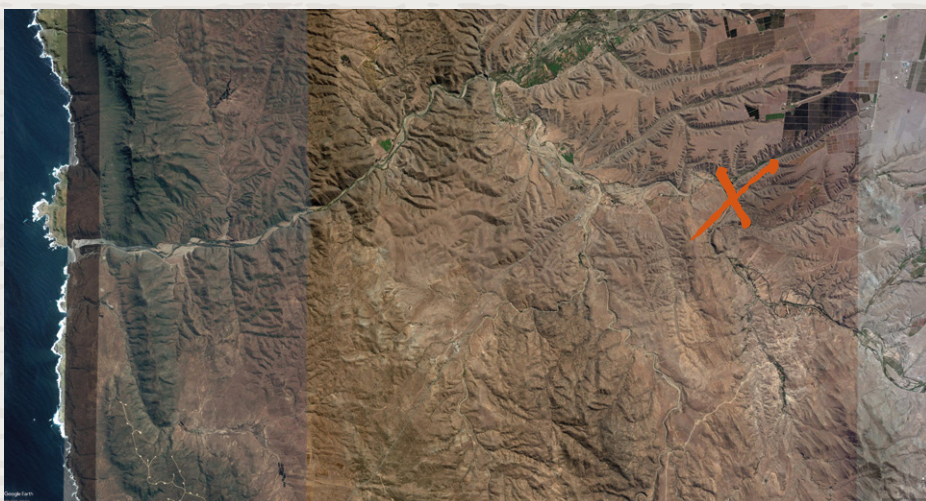
Limari

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°38'39"S

Longitude 71°26'41"W



UNDURRAGA

ESTABLISHED IN 1885