

T.H. Carignan

MAULE, 2014

winemaker's notes

The 2014 vintage in Maule was relatively normal in terms of temperatures, although somewhat warmer than the previous year. These conditions gave rise to a highly concentrated, complex and powerful wine with more ripen flavours version.

This wine feels perfectly poised between delicious aromas of black cherries and floral note.

On the nose it offers intense ripe black fruit aromas and mineral notes. The tannins are rounded but firm with an attractive grip given by a tense natural acidity. Refreshing on the palate with vibrant flavours, it reveals great body and breadth and is juicier. Long persistent finish and creamy texture..

winemaking

The Carignan grapes were manually harvested during the first week of April and carefully transported to the winery in 12-kilo crates. The process began with a rigorous selection of clusters. After destemming, they went to a vibrating table, where the grapes were carefully sorted and any green or dehydrated berries were eliminated before they went into the crusher. After crushing, the grapes were transported by gravity into the vat, where they underwent a pre-fermentative cold maceration under anaerobic conditions for 7 days at 6°C-8°C.

Fermentation took place at 26°C-28°C for 24 days with three daily pump-overs. The wine was then left in contact with its lees and skins for another 15 days to improve its structure. Then, half of the wine was racked into a 50 hectoliters oak casks and the other half into French oak barrels (20% new). They aged for 15 months.



technical notes

Acidity: 4,02 g/l
PH: 3,27
Residual Sugar: 2,63 g/l
Alcohol: 14,5 %

bottling

11 December 2015.
12,723 bottles produced

Winemaker: Rafael Urrejola

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vineyards

The Maule D.O., located 350 kilometers south of Santiago, is the largest of Chile's wine producing regions with around 31,483 hectares planted, it represents around a quarter of the national total. In the central and western areas where these two vineyards are located, the climate is moderate to warm. It is usually hot and dry in summer, with daytime temperatures averaging 28°C to 30°C and cool nighttime temperatures of 10°C to 13°C. It is cold and damp in autumn with between 200 mm and 500 mm of rainfall, depending on the area.

The grapes come from two selected long-established vineyards in the Maule Valley. These vineyards complement one another and are planted with ungrafted vines which are dry-farmed and managed with minimal intervention.

Cauquenes vineyard is located 20 km north-east of the town of Cauquenes, in a warm area of the Maule Valley. Pruned in the old Gobelet system, these vines are dry-farmed with almost 66 years of age.

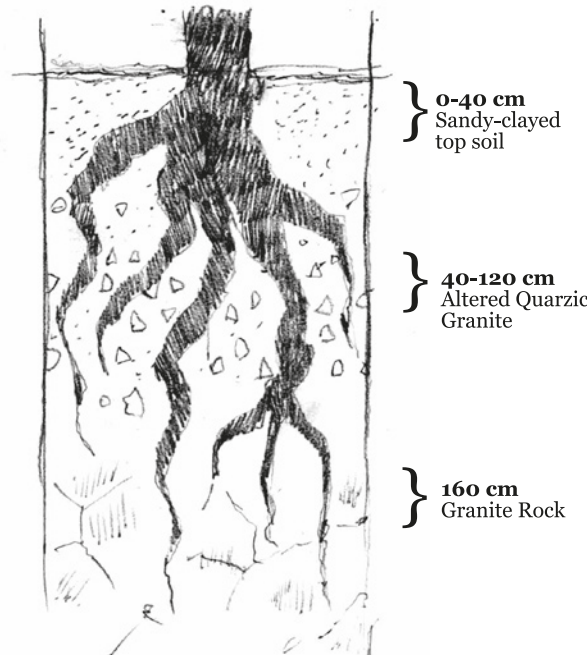
On the other hand, the Loncomilla vineyard is located in Melozal, 60 km east of Cauquenes, in an area of Maule which is warm, although slightly cooler than the zone where the Cauquenes Vineyard is located. These vines are also old (planted almost 41 years ago), dry-farmed and minimally intervened.

The final blend consists of 65% Carignan from Loncomilla (2.5 hectares), which lends the wine freshness and intense flavors and aromas. It also has great structure because of the fine, firm tannins, boosting the wine's ageing potential. The other 35% of the wine is Carignan from Cauquenes (1.39 hectares), which contributes character, complexity, ripeness and roundness to the final blend. The yield was just 1.4 kilograms per plant, providing the necessary concentration for a mature wine with concentrated flavours.

Maule



50 year-old, dry-farmed, ungrafted vines



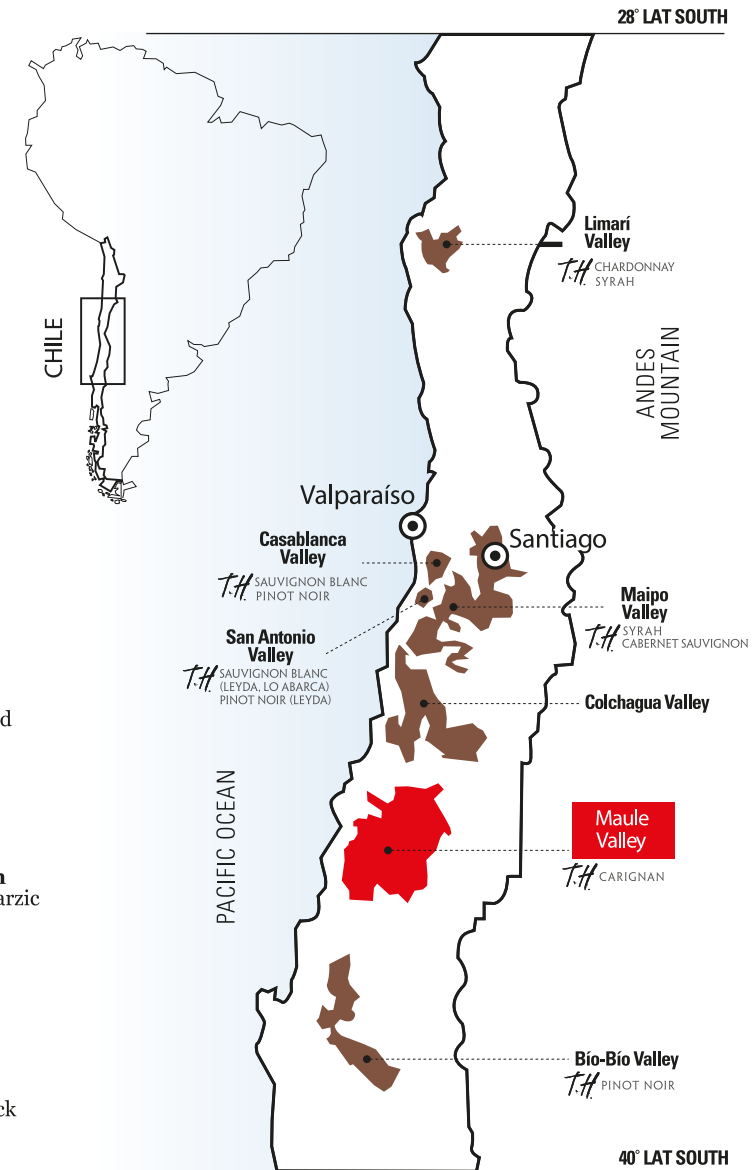
0-40 cm
Sandy-clayed
top soil

40-120 cm
Altered Quarzic
Granite

160 cm
Granite Rock

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To find the location of this plot, insert the following coordinates:
Cauquenes Vineyard Latitude 35°47'58.43"S, Longitude 72°12'34.43"W.
Loncomilla Vineyard Latitude 35°40'22.11"S, Longitude 71°48'53.38"W.
 into any Internet search engine.