

T.H. Chardonnay

WEST LIMARI, 2013

tasting notes

Interesting mineral aromas, such as gunpowder and ash, with delicate hints of toasted nuts and wheat, over a fruit-scented profile of aromas like pears and white peaches. The palate is fruit-forward and refreshing. The minerality provided by the chalk soils of Limari is even more evident. Rounded by a soft, creamy, leesy texture that gives balance to the wine and distinctive persistence.

winemaking

The grapes were carefully transported and rigorously sorted at the winery, to ensure that only ripe clusters, free from rot or sun burn, underwent gentle pressing with a controlled pre-oxidation of the must. The free run and lightly pressed juice was chilled down to 6°C-8°C and cold stabilized for 48 hours. The juice was then racked into egg-shaped concrete tanks and French oak barrels originating from cooperages in Burgundy, France, 10% of which were new, where it was left to ferment with its native yeasts at relatively cool temperatures (16°C-18°C) for 21 days until dry.

After fermentation, the wine was left over its lees and aged for 10 months before blending. The winemaker used a battonage regime, regularly suspending the lees in the wine, to enhance the texture on the palate, lending the wine more body, weight and interest.



technical notes

Acidity: 3.28 g/l
PH: 3,17
Residual Sugar: 1.49 g/l
Alcohol: 13.9 %

bottling

27 of March, 2014
7.997 bottles produced.

Winemaker: Rafael Urrejola

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vineyard

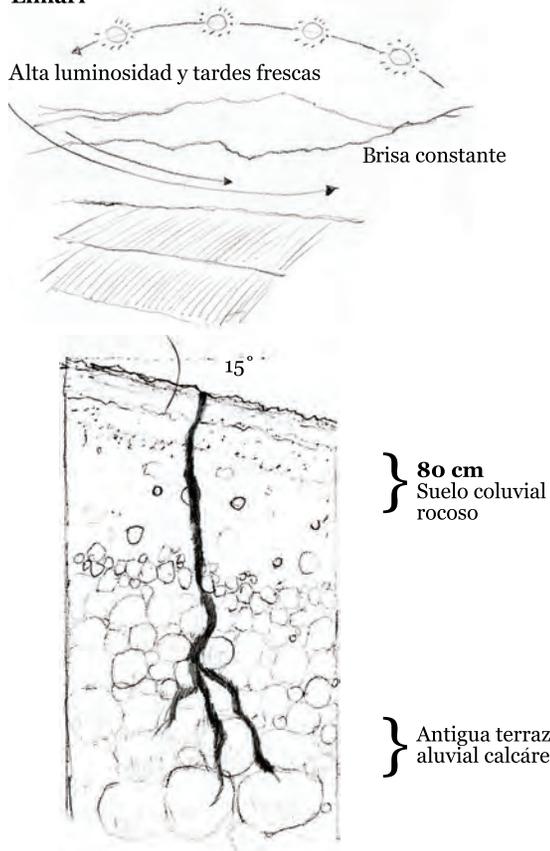
The grapes were sourced from a select vineyard in Quebrada Seca situated 380 km to the north of Santiago on the western side of the Limarí Valley, a relatively new region for top-quality wines. This area has a marine-influenced, semi-arid climate, with misty mornings, windy afternoons and cool nights. When the sky is clear, the luminosity is high. Daily temperatures between January and March rarely exceed 30°C, as the cooling influence from the Pacific Ocean is manifested by a constant breeze sweeping into the valley. The conditions are therefore ideal for slow ripening and preserving the fresh aromas and flavours of the grapes. The high intensity of sunlight resulting from clear blue skies almost all year round helps the flavours to ripen completely. Annual rainfall is scarce and fluctuates between 30 and 100 mm.

This plot is located on the northern bank of the Limarí River, 21 kilometres from the Pacific Ocean. This is an alluvial terrace and the soil consists of 50% gravel and calcareous subsoil material.

This terrace is very significant because its chalky component brings an extra mineral dimension to the wine.

For this wine, we selected this small, low-yielding plot of 13-year-old clone 548 Chardonnay vines. The vines were subjected to a controlled drip-irrigation system during the ripening process. The yield was only 2 kg of grapes per vine, providing the concentration needed for the wine.

Limarí



season and harvest

The weather during the 2012-2013 season in Limarí was normal, with lower temperatures than the previous season. However, ripening accelerated during the harvesting period. The yield was 6% down on the previous season because of the drought conditions in the area. Cumulative rainfall was around 100 mm, lower than usual. The spring was cool, as the temperatures between September and November were almost 2°C lower than the previous year. The maximum average temperature recorded in January was 26.6°C. The warmest month was February with 27.8°C and temperatures remained high at 25.4°C in March. These increased temperatures during the summer resulted in the grapes being harvested a week earlier than the previous year. The acidity and sugar levels reached perfect balance during the first week of March. The date of harvest was decided based on the presence of fresh flavours, marked acidity and good aromatic intensity. The grapes were hand-harvested early in the morning on 5 March.

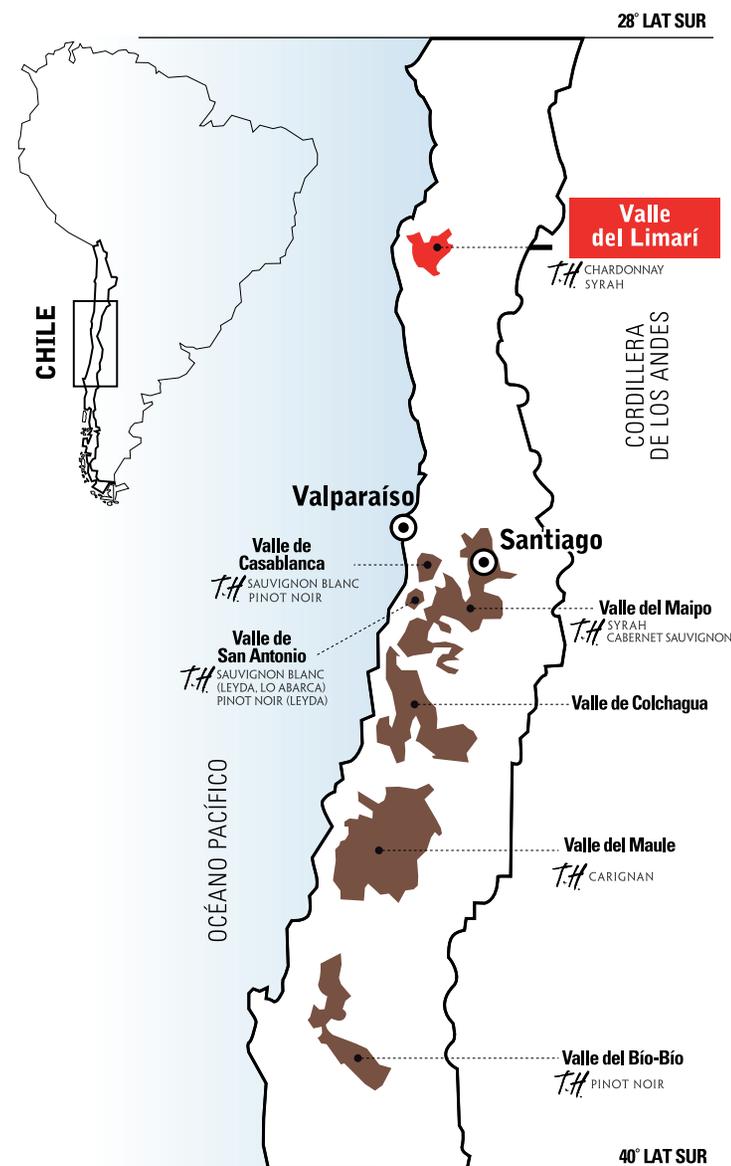
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Si desea ubicar el origen de este cuartel, inserte las coordenadas:
Lat. 30°32'48"S. Long. 71°28'8"W
en el servidor de mapas de internet de su preferencia.