

T.H.

Cabernet Sauvignon

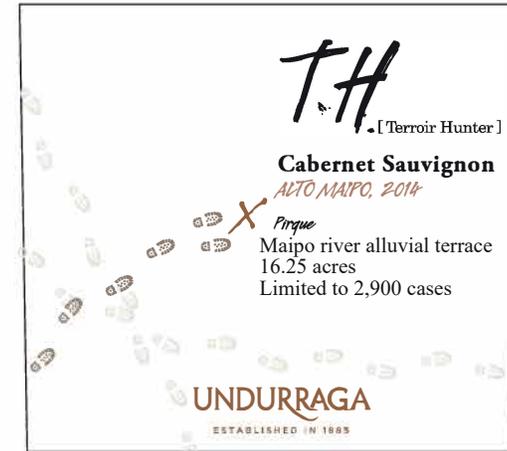
ALTO MAIPO, 2014

Tasting Notes

A cedary and classy Cabernet Sauvignon, with a spice-accented nose offering ripe strawberries and black cherry aromas, graphite notes and subtle herbal hints typical of Cabernet Sauvignon wines from cool areas in Alto Maipo. Elegant and vibrant on the palate, showing fine structured tannins, which support the weight of the fruit and long, focused persistence.

Winemaking

The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe and healthy berries went into the crusher. All unripe, overexposed, or dehydrated berries were removed. After crushing, the grapes underwent a cold maceration under anaerobic conditions for five days. Fermentation took place at 82°F - 85°F for 16 days with three to four daily "pump-overs". The wine was left over its lees and skins for an additional 13 days to further its structure. It was then racked into French oak barrels, 25% of them new, where it was aged for 14 months.



Technical notes

Acidity: 4.02 g/l

PH: 3.55

Residual Sugar: 2.69 g/l

Alcohol: 14%

Bottling

7 October 2015.

34,800 bottles produced.

Winemaker: Rafael Urrejola.

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Vineyard

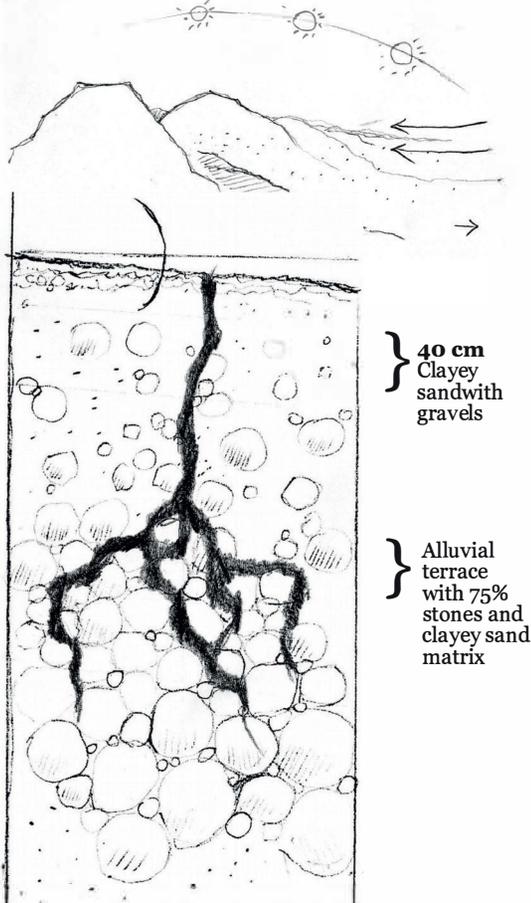
Grapes were sourced from a selected vineyard in Pirque in the Alto Maipo area. This is located at the foot of the Andes Mountains range on the eastern edge of the Maipo Valley, which is world-famous for its perfect climate for red wines. In the Maipo Valley, the daily temperatures in January and February are normally high but decrease substantially in March and April, providing the ideal conditions for the tannins to ripen completely and to ensure that the fresh aromas and flavors are preserved. Pirque, a small village at an altitude of 2,300 feet, has a fresher, cooler climate than the rest of Maipo, which confers a unique character and delicacy to this Cabernet Sauvignon.

The Maipo Valley soils have an alluvial origin that dates back to the Holocene period, approximately 10,000 years ago. These soils have a mixed sandy-clayey texture and a high presence of gravel, which results in good drainage and subsequently in balanced vigour and yield in the vineyard. This vineyard is planted on a small terrace of the Rio Clarillo, a contributor river of the Maipo River, born in the upper Andes.

For this wine, we selected this low-yielding terroir of 12.5 acres, which was subjected to a controlled limited water supply during the ripening process. The resulting yield was a mere 2.8 pounds per vine, providing the necessary concentration for a rich, ripe wine. The vines are 24 years old and planted on their own roots.

Alto Maipo

Mediterranean climate influenced by the Andes, at an altitude of 2,300 feet.



Season and Harvest

The winter was cool and wetter than the previous year, with a total of 14 inches of rain. The spring was warm and the average temperatures were 69°F in October, 82°F in November and 83°F in December. During the period from veraison to maturity (January to April), temperatures were cooler than in 2012. The average maximum temperature in January was 85°F and February was the warmest month with an average maximum of 87°F. However, in March there was a marked drop in temperature and April saw thermal oscillation of 65°F. This favored slow, even ripening and good polyphenol synthesis, so the grapes were completely ripe by the time they were harvested.

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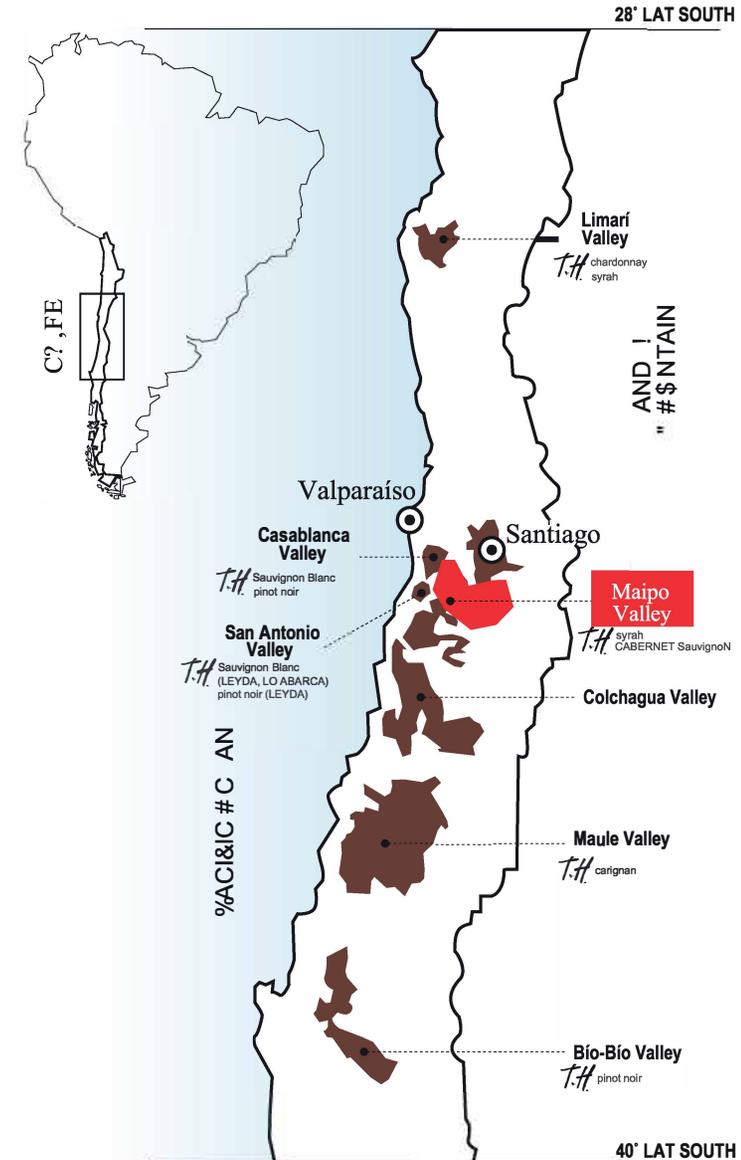
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To find the location of this plot, insert the following coordinates:
Latitude 33°41'38.92"S. Longitude 70°34'6.72"W
into any Internet search engine.