

Vineyard

Grapes were sourced from a selected 7.5 acre plot in the Leyda Valley, the well-known southern sub-region of San Antonio, 9 miles from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often lasts until midday, the Leyda Valley climate extends the growing season, as on average, summer temperatures rarely exceed 77°F, ensuring slow ripening and the development of intense, fresh flavors and aromas, together with lower potential alcohol content. Annual rainfall is around 15.7 inches.

Located to the west of the coastal mountain range, the soils of the Leyda Valley developed directly from the granite rock on the coastal batholith formed 200 million years ago during the Jurassic period. The valley has gently rolling hills, exposing different areas to varying levels of sunlight and drainage profiles.

The soil of this plot has a fine texture. The top layer is shallow loamy clay with poor fertility, followed by a sedimentary “cracked” clay profile. The subsoil is decomposed granite rock with a diverse mineral structure.

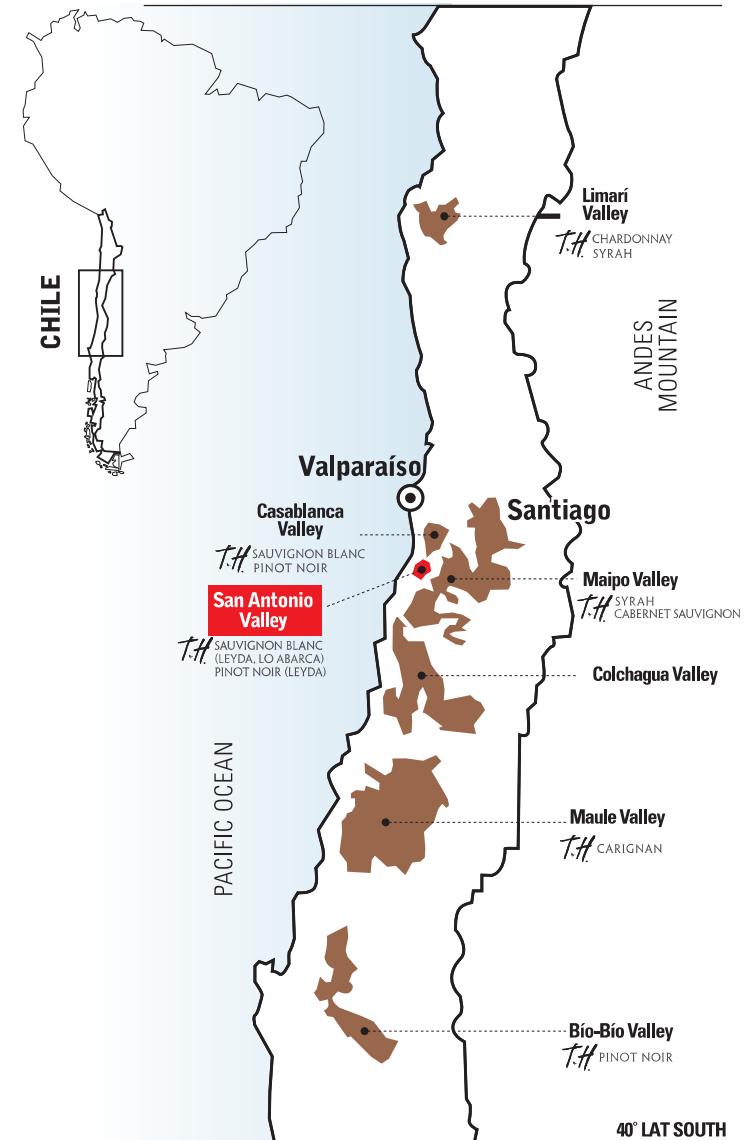
For this wine, we selected a small plot with 60% low-yielding Dijon 115 clone vines and 40% old masal-selected vines, planted on their own roots, on a west-facing slope exposed to the wind. They were carefully managed to protect the clusters from direct sunlight, thus enhancing the freshness and preserving the expression and character of the terroir. The yield was 422 gallons per acre.

T.H.

Pinot Noir

LEYDA, 2013

28° LAT SOUTH



40° LAT SOUTH

Leyda
Gentle slopes

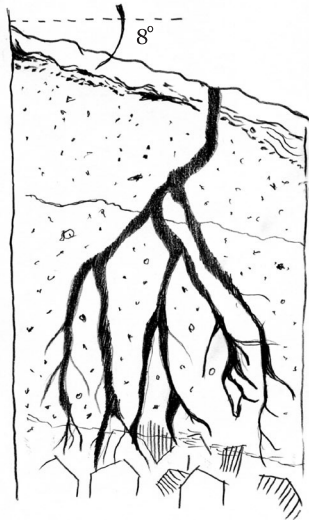
Pacific breezes

Season and harvest

The weather for the 2013 vintage was relatively normal, although the winter was wetter than unusual. In fact, there was 50% more rainfall than in an average year, with a total of 520 mm. This resulted in higher yields in the valley. It was therefore necessary to do some green harvesting to ensure the concentration and quality in this vineyard. The ripening period was favorable with slightly cooler weather between December and January. The maximum temperatures were 25.2°C in February, dropping to 23°C in March and down to 21°C in April.

The sugar and acidity levels were in perfect balance by the last week of March, as were the flavors. The picking date was determined largely by the presence of fresh red berry flavors, bright acidity and soft tannins in the grape, rather than sugar content, together with a riper black fruit profile of aromas. The grapes were hand-harvested early in the morning between 25 and 27 March.

8°



20 cm
Clayey sand

40 cm
Red Clayed
Loam

Altered
Quarzic
Granite

Granite
Rock

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To find the location of this plot, insert the following coordinates:
Lat. 33°40'27.02"S Long. 71°29'24.07"W
 into any Internet search engine.