

■ UNDURRAGA RESERVA - LATE HARVEST



ORIGIN

Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: The grapes were harvested in June, approximately 70 days after the normal Semillon grape harvest. They were over-ripened intentionally and exposed to the fungus commonly known as "Botrytis".

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 17^o and 19^o C. fermentation lasted for 18 days; it was later stored in Oak barrels for six months.

PRODUCT DESCRIPTION

This wine was inspired in the famous wines of Sauternes and grown in our Maipo Valley vineyards. These were harvested during the late autumn in a state of "over maturity".

It has an intense gold colour with powerful ripe fruit aromas. High concentration and incomparable finesse in the palate make it superb with "Foie Gras" and desserts.

WINEMAKER

Hernán Amenábar.

UNDURRAGA

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