

T.H. Carignan MAULE, 2008

tasting notes

Enticingly intense in fresh wild berry and cherry aromas, delicate oak notes and a subtle hint of earthiness. Refined and vibrant palate with concentrated red fruit flavours, structured ripe tannins and long 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 28°C-29°C for 21 days with three to four daily "pump-overs". The wine was left over its lees and skins for an additional 10 days to further its structure. It was then racked into French oak barrels, 60% of them new, where it was aged for 16 months.



technical notes

Acidity: 4.17 g/l
pH: 3.22
Residual Sugar: 1.79 g/l
Alcohol: 14.2 %

bottling

25 September 2009.
4.341 bottles produced.

Winemaker: Rafael Urrejola

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vineyard

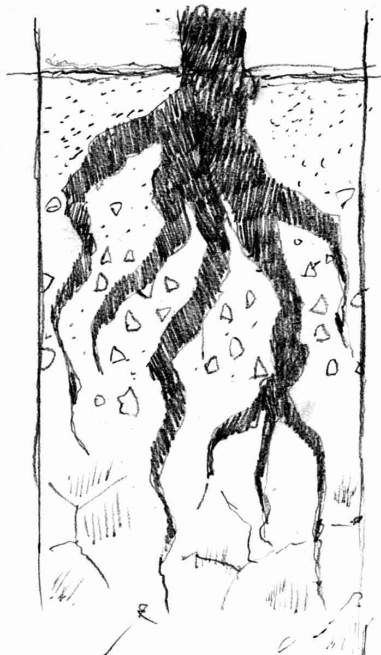
The D.O. Maule, located 350 kilometres south of Santiago, is the largest of Chile's wine producing regions. With almost 30,000 hectares planted, it represents over a quarter of the national total. Maule's climate is warm temperate to warm in the central and western areas, where these two vineyards are located [Cauquenes and Loncomilla]. The summers are usually warm and dry with average daytime temperatures of 29°C to 32°C and cool nights of 11°C to 13°C. The autumn is cool and wet with average rainfall of between 700 mm and 1,000 mm, depending on the area.

Grapes were sourced from two selected and complementary old, non-grafted, dry-farmed and minimally intervened vineyards within the Maule Valley.

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

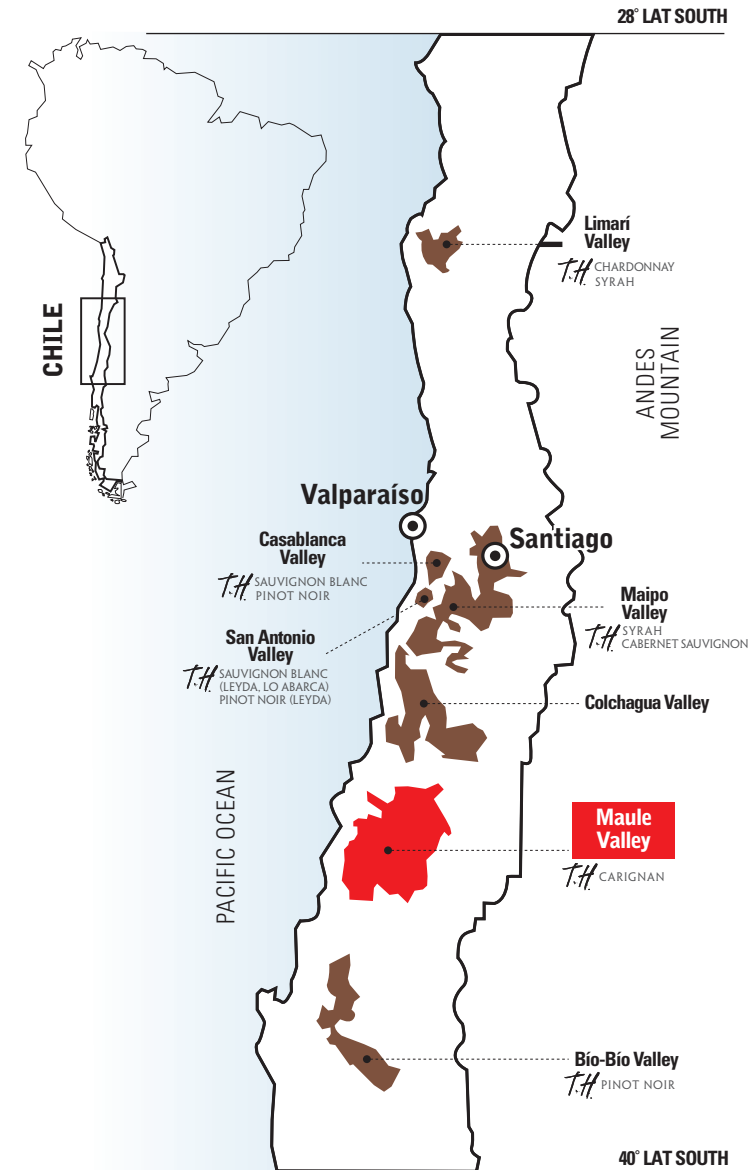
season and harvest

The season started with a cold, dry winter, with 380 mm rainfall, around 50% less than in an average year. A cold spring affected the budbreak, delaying it by almost ten days. The ripening period was affected by higher temperatures than those in an average year, from December to March. These conditions affected the phenological development of the vines, leading to some dehydration in the berries.

The sugar, tannins and acidity levels were in balance early this season, by 20 March in Loncomilla and 8 April in Cauquenes.

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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.