

T.H.

Cabernet Sauvignon *ALTO MAIPO, 2008*

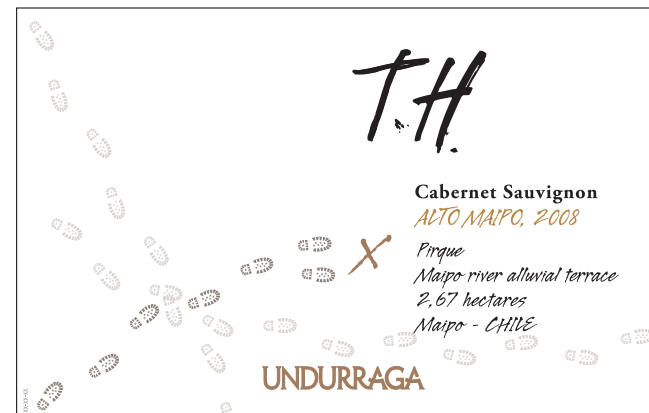
tasting notes

Cedary Cabernet Sauvignon, with aromas of ripe raspberries and violets, herbal notes typical of Cabernet Sauvignon from Maipo, and an interesting graphite hint on the nose. Refined and vertical on the palate, showing freshness and length. Good concentration of flavours, subtle fine oak influence and gentle, sweet tannins.

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 10 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 raked into French oak barrels, 40% of them new, where it was aged for 11 months.



technical notes

Acidity: 3,82 g/l
PH: 3,46
Residual Sugar: 2,27 g/l
Alcohol: 13,7 %

bottling

2 June 2009.
6.678 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 temperature in January and February is normally high but it decreases substantially in March and April, providing the ideal conditions for the tannins to ripen completely and to ensure that the fresh aromas and flavours are preserved.

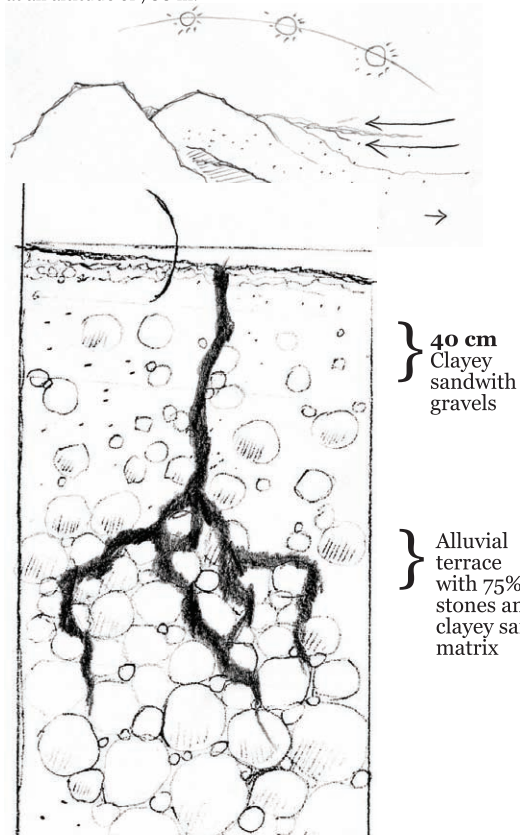
Pirque, a small village at an altitude of 700 metres, has a fresher, cooler climate than the rest of Maipo, which confers a unique character and delicacy to this Cabernet Sauvignon.

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 2.67 hectares, which was subjected to a controlled limited water supply during the ripening process. The resulting yield was a mere 1Kg per vine, providing the necessary concentration for a rich, ripe wine. The vines are 18 years old and planted on their own roots.

Alto Maipo

Mediterranean climate influenced by the Andes, at an altitude of 700 m.



season and harvest

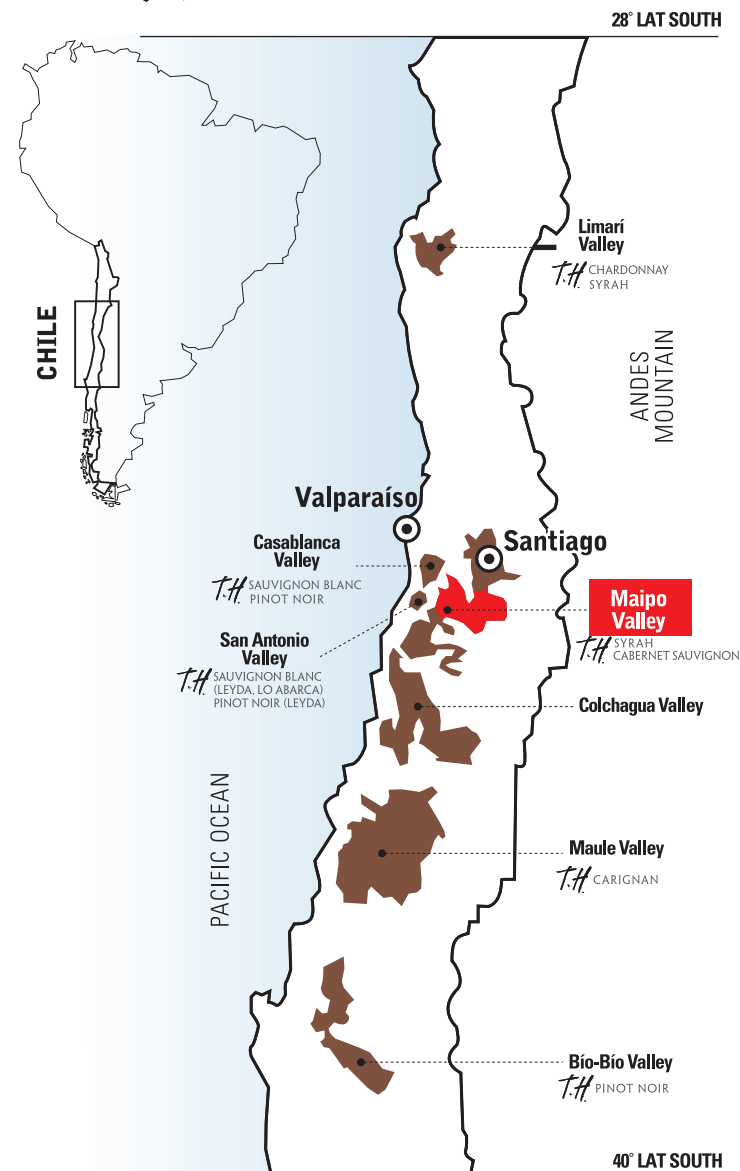
The season started with a cold, dry winter, with 176 mm rainfall, 50% less than in an average year. A cold spring affected the budbreak, delaying it by almost two weeks. The ripening period was affected by higher temperatures than those in an average year, especially in february and march, which are usually cool months in Pirque. Well-managed vineyards such as this plot did not suffer from this heat, although lower yields were obtained because of the late budbreak, drought and some dehydration in the berries.

The sugar, tannins and acidity levels were in balance by the third week of april. The grapes were hand-harvested early in the morning between the 21 and 23 april.

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