

T.H.

Pinot Noir

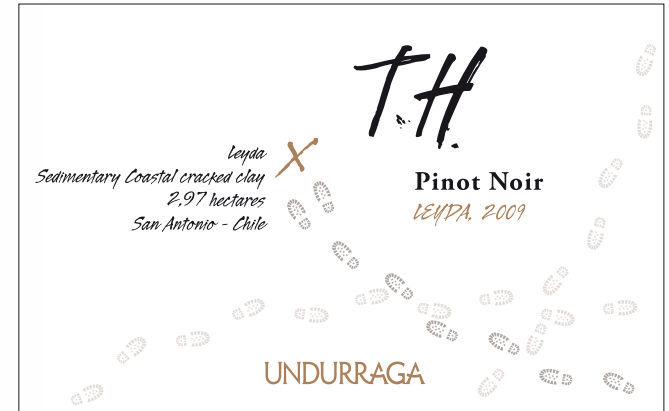
LEYDA, 2009

tasting notes

Cherry scented Pinot Noir, with intense aromas of red and black cherries, sweet wild herbs, earthy hints and a light orange peel note. Delicate texture, medium body and silky tannins, with a vibrant mineral acidity and a long fruit-driven aftertaste.

winemaking

The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe and healthy berries went into the destemmer. All unripe, overexposed, or dehydrated berries were removed. After destemming, the grapes underwent a cold whole berry (without being crushed) maceration under anaerobic conditions for 7 days. During this time, an enzymatic colour extraction and a preliminary fermentation inside the berry occur, that determine a special "upfront fruit" aromatic profile in the wine. After this, the main fermentation took place at 27°C-28°C for 10 days with manual "pigeage" three times a day. The wine was left over its lees and skins for an additional 5 days to further its structure. It was then racked into French oak barrels, from selected burgundian barrel producers, 20% of them new, where it underwent malolactic fermentation and was aged for 10 months.



technical notes

Acidity: 4.13 g/l
pH: 3.36
Residual Sugar: 2.64 g/l
Alcohol: 13.8 %

bottling

23 February 2009.
12,152 bottles produced.

Winemaker: Rafael Urrejola

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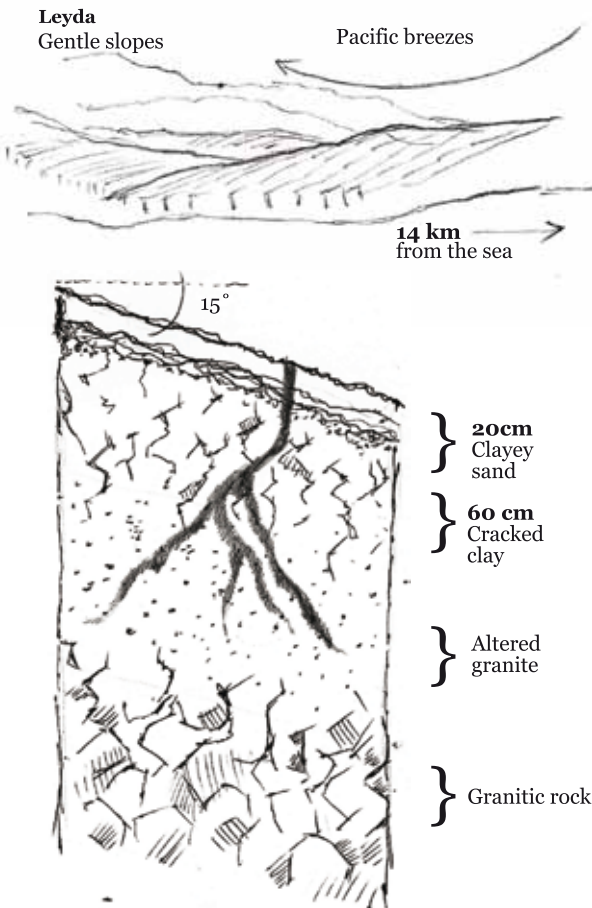
vineyard

Grapes were sourced from a selected 2.97-hectare plot in the **Leyda Valley**, the well-known southern sub-region of **San Antonio**, 14 kilometres 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 its average summer maximum temperatures rarely exceed 25°C, ensuring slow ripening and the development of intense, fresh flavours and aromas, together with lower potential alcohol content. Annual rainfall is around 400 mm.

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% Davis 1 clone 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 28 hectolitres per hectare.



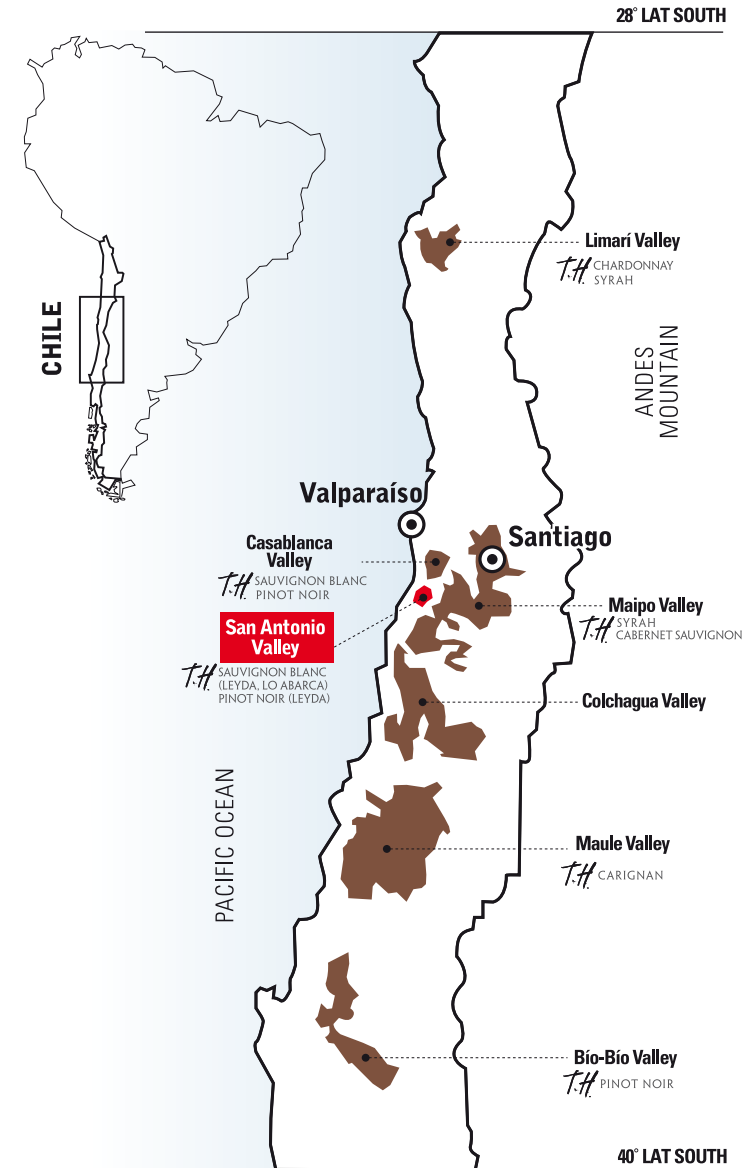
season and harvest

The 2008-2009 season was slightly warmer than average. The winter was average, as was rainfall, with almost 600 millimetres falling between March and October. The spring was relatively warm. This normal rainfall and the warm spring temperatures resulted in normal to high yields for vineyards in the Leyda Valley. The ripening period was somewhat unusual, with extraordinarily warm weather in November and December. Maximum temperatures remained between 0.5°C and 1°C higher than average from January to April, reaching a peak in February, when the average was 23.9°C. The sugar and acidity levels were in perfect balance by the third week of March, as were the flavours. The picking date was determined largely by the presence of fresh red berry flavours, 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 on March 17.

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To find the location of this plot, insert the following coordinates:
Lat. 33°40'50.08"S Long. 71°29'36.04"W
into any Internet search engine.