

UNDURRAGA

ESTABLISHED IN 1885



T.H. Syrah (Limari)

Country:	Chile	Region:	Limari Valley
Type:	Red	Varietal:	Syrah
Format:	6 x 750ml		
BC	AB	SK	MB
			+918003
			PWS

TASTING NOTES

Colour: Opaque ruby.

Aroma: Wild blackberry, liquorice, vanilla and mocha on the nose.

Taste: Concentrated red fruit flavours on the palate, soft sweet tannins and a mineral acidity that gives length and freshness to the wine.

Food: Ideal with grilled lamb or seared duck breast.

AWARDS & ACCOLADES

2019 ~ 93 Points. "The Limari Valley, its soils with traces of calcium carbonate, and the influence of the Pacific Ocean—it all works in favor of the ever-adaptable syrah. You can sense the local sun here in the aromas of ripe red fruits, while the palate has a strong structure marked by firm tannins and acidity that comes from the sea with some salty touches. This wine was aged for 14 months in barrels, almost entirely 500 liters, and 20% new oak." - Descorchados 2022

2019 ~ 93 Points. "Ruby red with purple [edges], brilliant. Fruity, blackberries, cherries, tobacco, leather, black olives. On the palate it has medium-high acidity, powerful, intense, structured and mineral tannins." - Mesa de Cata La CAV, 2022

2018 ~ 93 Points. "From alluvial and calcareous soils on the southern bank of the Limari River, this is the classic example of syrah from that area, with its notes of olives and ash and especially all that fruity generosity that fills the mouth with its expansive, succulent character, while the acidity does its part to offer freshness and balance." - Descorchados 2021

2017 ~ 93 Points. "This wine has a delicious yet intriguing salinity that may be related to the calcareous soils where it grows in a vineyard planted 20 years ago on the chalky coastal hills of Talinay. There's a lot of tension here, and that offers a fresh side that underscores the red fruit and sparks a desire to keep drinking more. It has spicy tones and also meaty details in a wine that's juicy and fresh yet has tremendous varietal expression." - Descorchados 2020

OTHER INFO

The grapes were sourced from a selected vineyard in Flor del Norte, located in the Limari Valley, a relatively new region for high quality wines, 400 km north of Santiago. Fermentation occurred at 75-28Â°C for 10 days with three daily pumpovers. The wine was left over its lees and skins for an additional six days to further its structure. The wine was racked into French oak barrels, 25% of them new, where it underwent malolactic fermentation and was aged for 12 months. T.H. stands for Terroir Hunter. This T. H. venture will result in limited and dynamic releases of compelling wines from appellations which truly represent Chilean diversity, regional differences and innovation. These wines diverge from the trend towards standardization in the global viticulture, featuring freshness, character and purity rather than over-ripening and the increasingly common 'big taste' of oak and alcohol.



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