

# UNDURRAGA

ESTABLISHED IN 1885



## T.H. Carménère (Peumo)

Country:	Chile	Region:	Cachapoal Valley
Type:	Red	Varietal:	Carmenere
Format:	6 x 750ml		

BC	AB	SK	MB
+231969	+753624		+753624
Speculative	Allocated		PWS

## TASTING NOTES

**Colour:** Intense inky violet.

**Aroma:** Opens with herbal and spice notes which lead into an intense expression of fresh red fruit and berries with subtle layers of oak, dark chocolate and liquorice.

**Taste:** Medium-bodied and well-structured with lively, vibrant acidity which lends it a fresh, juicy mouthfeel with smooth tannins and a long finish.

**Food:** Pair this wine with grilled lamb, hearty beef stew, pork sausage, roasted chicken, and rich game meats.

## AWARDS & ACCOLADES

2023 ~ 96 Points. BEST CARMÉNÈRE "Dark cherry red with a soft violet hue. Aromas of ripe red and black berries with an earthy background. Juicy, smooth, and textured on the palate. Rich, persistent finish with medium depth." - Club de Amantes del Vino Guía Mesa de Cata 2026

2023 ~ 93 Points. SILVER "Engaging floral character with lots of spice, pink and black peppercorn and hints of tobacco. Vibrant, with a smoky finish." - Decanter World Wine Awards 2025

2023 ~ 90 Points. "The 2023 Carménère TH Peumo comes from Las Cabras near the coastal range. Perfumed and expressive, it features blackberry and subtle ash notes. This is juicy and slightly indulgent, which is typical for Carménère from the area, with plush texture and ripe fruit. The 2023 is a delicious crowd pleaser." - Joaquín Hidalgo - Antonio Galloni's Vinous, Jun/2025

## OTHER INFO

The grapes come from a specially chosen vineyard in Peumo, on the western side of the Cachapoal Valley, as an area known for producing the best Carménère wines in Chile. The Peumo area in particular enjoys a climate that is quite apt for Carménère. Its latitude ensures high temperatures throughout much of the grape ripening period but its proximity to the coast also exerts a mild influence, with soft breezes on summer afternoons that enable the grapes to better conserve their acidity, resulting in a wine with fresher flavours and aromas.



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