

UNDURRAGA

ESTABLISHED IN 1885



T.H. Syrah (Leyda)

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|----------|-----------|-----------|--------------|
| Country: | Chile | Region: | Maule Valley |
| Type: | Red | Varietal: | Syrah |
| Format: | 6 x 750ml | | |

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|-------------|---------|----|----|
| BC | AB | SK | MB |
| +437322 | +861362 | | |
| Speculative | | | |

TASTING NOTES

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|---------|---|
| Colour: | Opaque ruby. |
| Aroma: | Cool climate Syrah with spicy, peppery aromas and notes of fresh wild herbs and subtle tar surround a core of fresh raspberries and wild berries. |
| Taste: | Mineral on the palate, with a tense tannin structure and a vibrant acidity that gives freshness and identity to the wine. |
| Food: | Ideal with grilled lamb or seared duck breast. |

AWARDS & ACCOLADES

2022 ~ 94 Points. "Raspberries, cherries, pink peppercorns and oranges on the nose. It's supple, medium-bodied and mellow with tasty berry fruit mingling with savory spice. Sleek tannins. Pure and delicious syrah. Drink now or hold." - James Suckling, Mar/2024

2022 ~ 93 Points. "The 2022 Syrah T.H. Terroir Hunter Leyda is sourced from the Leyda Valley in San Antonio. Aged 12 months in foudresthis purple wine unfolds meaty and blackberry chutney-like aromas with hints of truffle, black pepper, grapefruit and oak. Indulgent, rich and juicy on the palate, this medium-bodied red offers a bold and savory finish. This is a flavorful coastal red that was harvested precisely at the right time." - Antonio Galloni's Vinous, Jul/2024

2022 ~ "Inviting nose of dark berry, black pepper and olive, palate of subtle tannins and elegant red fruit." - Decanter World Wine Awards 2024

OTHER INFO

Grapes were sourced from a selected plot measuring 3,11 hectares in the Leyda Valley, the well-known southern sub-region of San Antonio, 14 Kilometers from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often last until midday, the Leyda Valley climate extend 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.



For more information, please contact International Cellars Inc.
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