

EXTINTO

Dry farmed old vines from 1956

CARMENERE

VINTAGE

2022

COMPOSITION

95% Carmenere - 5% Malbec

D.O.

Cachapoal Valley

PRODUCTION LIMITED

to 4,380 botellas

BOTTLING DATE

17 November 2023

AGEING

Second-use 225-litre French oak barrels.

AGEING POTENTIAL

5 to 10 years

ORIGIN: This wine comes from a particular vineyard located in an area called Pichidegua, 15km west of Peumo in the Cachapoal Valley. This area is renowned for the quality of its Carmenère wines and is home to some of the oldest vineyards planted with this variety.

These vines were planted in 1956 and originally thought to be Merlot. However, in 1994, a French ampelographer discovered that they were actually Carmenère, a variety believed to be extinct in the Bordeaux region, which was rediscovered in Chile. Five per cent of the vines in this vineyard are Malbec, which is harvested together with the Carmenère and the two varieties are co-fermented.

A distinctive characteristic of this vineyard is that it is dry-farmed, that is to say that the vines depend solely on winter rainfall and do not receive any additional irrigation. This is possible because the vineyard has deep soil with good moisture retention and is therefore able to nourish the plants throughout the season until harvest. Furthermore, the vines are ungrafted, retaining their original roots.

The climate, age of the vineyard and dry farming combine to bring a special and harmonious balance to the vineyard, resulting in an exceptionally fine wine with unique character and fresh acidity.

WINEMAKING: The grapes were hand-harvested early in the morning on 28 April. They were then carefully transported to the winery, where a rigorous selection was made in two stages. First, they were sorted on a selection table to ensure only ripe, healthy clusters were chosen. Then, at a second table, any underripe, sunburned or dehydrated berries were removed.

After destemming and crushing, the grapes underwent a pre-fermentative maceration under anaerobic conditions at 6°C-8°C for 7 days. The fermentation took place at between 27°C and 28°C for 18 days, with three daily pump-overs. The wine was then left in contact with its lees and skins for another 10 days to improve its structure.

AGEING: the wine was aged for 14 months in French oak barrels (second use).

CHARACTERISTICS OF THE VINTAGE

2022 was a very balanced vintage in the Cachapoal region. Spring was normal and summer was warm, as is typical in this area. Although there was scant winter rainfall, it provided enough moisture for the dry-farmed vineyard to develop and mature without problems.

These conditions made it possible to obtain a characterful wine that faithfully expresses its place of origin.

On the nose, it stands out for its fine and complex aromas. Floral and spicy notes like black pepper and graphite emerge over a background of wild red berries. In the mouth, this is an energetic and intensely fresh wine, juicy on the mid-palate, where fine tannins combine with a long and persistent finish.



UNDURRAGA

ESTABLISHED IN 1885