

QUEBRADA CHALINGA 2020

BODEGA
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APELIATION	D.O. Valle Limarí
GRAPE VARIETIES	Pinot noir
LANDSCAPE	Vineyard planted over calcareous deposits atop granitic bedrock in the Coastal Mountain Range.
CLIMATE	Cool and dry climate (less than 100 mm of annual rainfall).
ALTITUDE	160 meters above sea level (12 kms. from the Pacific Ocean).
VINIFICATION	50% whole cluster fermentation, with 30 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
AGEING	Aged for 15 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	5.240 bottles and 100 Magnums.
BOTTLING DATE	June 10th, 2021 (Unfiltered).

Main characteristics of the vineyard:

This Pinot Noir vineyard is planted on its own roots (ungrafted), established in 2006 with Dijon clone 115. Planting density: 1.8 x 1.0 meters (5,556 vines per hectare). Trained using Guyot pruning. No herbicides are used for weed control only mechanical methods are employed.

Characteristics of the vintage:

Winter - Spring 2019:

Very dry winter, with only 16 mm of rainfall, a value lower than the annual average of 80 mm. Spring showed higher average maximum temperatures than in other seasons.

Summer 2020:

In December, temperatures began to decline and remained low for the rest of the summer (January 2020 and February 2020), up until harvest.

The average maximum temperature for the warmest month (which is historically January) reached 24.8°C.

Great vintage.

Harvest date: February 25th, 2020.

Alcohol: 13,4% vol.