

QUEBRADA CHALINGA 2021

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	60% 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	8.144 bottles and 65 Magnums.
BOTTLING DATE	June 16th, 2022 (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 2020:

Winter and spring were normal. However, spring was cooler than in the 2019 and 2020 harvests. Then, January and February were warmer, but with temperatures within the normal range for those months.

Summer 2021:

December 2020 and January 2021 were warmer than the previous months. February continued in the same way, and temperatures began to drop from mid-February onward. In general, a cooler vintage than 2020 and 2019, which allowed for gentle ripening.

Harvest date: March 1st, 2021.

Alcohol: 12,7% vol.