

QUEBRADA CHALINGA 2022

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	80% whole cluster fermentation, with 30 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
AGEING	Aged for 14 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	6.852 bottles and 100 Magnums.
BOTTLING DATE	May 5th, 2023. (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 2021:

A warm and dry winter and spring contributed to one of the driest growing seasons of the past decade.

Summer 2022:

December 2021 followed the same warm and dry pattern as spring. However, a cooling trend began in January 2022, which continued through February, resulting in a cooler end to the season, though not as cool as the 2021 vintage.

Harvest date: March 4th 2022.

Alcohol: 13,2% vol.