

QUEBRADA CHALINGA 2023

BODEGA
**RE
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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	70% whole cluster fermentation, with 30 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
AGEING	24 months in 228 L barrels (3rd and 4th use), followed by a couple of months in stainless steel.
N° BOTTLES	4.990 bottles and 60 Magnums.
BOTTLING DATE	September 6, 2025 (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 2022:

Dry year during winter and spring. There was no significant snow accumulation in the mountains.

Summer 2023:

Summer toward the end of ripening with a greater number of cloudy days. Harvest slightly later than the historical average.

Harvest date: March 8th 2023.

Alcohol: 12,8% vol.