

QUEBRADA SECA 2019

BODEGA
**RE
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APELIATION	D.O Limarí Valley
GRAPE VARIETIES	Chardonnay
LANDSCAPE	Alluvial terrace with volcanic and limestone rock. Clay/limestone.
CLIMATE	Cool and dry climate (less than 100 mm of annual rainfall).
ALTITUDE	236 meters above sea level (25 kms. from the Pacific Ocean).
VINIFICATION	Whole cluster pressing. No use of oenological additives. Fermentation with native yeast.
AGEING	Aged for 24 months in 228 L barrels (3rd, 4th, 5th, and 6th use)
N° BOTTLES	4.405 bottles and 100 Magnums.
BOTTLING DATE	June 9th, 2021 (Unfiltered).

Main characteristics of the vineyard:

Vineyard planted in 1993. It is the oldest Chardonnay vineyard in the Limarí Valley. Massal selection, own-rooted (no rootstock), with east-west row orientation. The proximity to the Pacific Ocean creates a cool climate, which, along with the clay/limestone alluvial terrace, shapes the character of the wines from this landscape. Yield is less than 1 kg per plant.

Characteristics of the vintage:

Winter - Spring 2018:

The recorded rainfall was 116.9 mm, concentrated during the winter period. There was very good snow accumulation in the Andes.

Summer 2019:

The 2019 vintage had an average maximum temperature of 26.7°C in the warmest month, which was February.

The influence of the sea (25 km away), in this area of ravines and winds, made the 2019 vintage very cool.

Alcohol: 13,1% vol.