

QUEBRADA SECA 2020

BODEGA
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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 28 months in 228 L barrels (3rd, 4th, 5th, and 6th use)
N° BOTTLES	5.906 bottles and 65 Magnums.
BOTTLING DATE	June 13th, 2022 (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 2019:

Winter and spring were very dry, with only 16 mm of rainfall during winter, far below the annual average of 80 mm.

Spring was normal, although it tended to show higher average maximum temperatures than in other seasons.

Summer 2020:

December and January continued the same temperature pattern as in spring, so until veraison, the vintage appeared quite similar to 2019.

However, the big difference occurred from veraison onward, especially from February, which was much cooler than February 2019, and remained that way until harvest.

Harvest date: February 20th, 2020.

Alcohol: 13,0% vol.