

QUEBRADA SECA 2021

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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 26 months in 228 L barrels (3rd, 4th, 5th, and 6th use)
N° BOTTLES	8.304 bottles and 67 Magnums.
BOTTLING DATE	May 9th, 2023 (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 2020:

A winter and spring with normal rainfall, higher than in winter and spring 2019. Spring was cooler than in previous vintages (2019 and 2020), although it recovered by December. December and January were warmer months, but still within normal temperature ranges for that time of year.

Summer 2021:

December 2020 and January 2021 were already warmer than the previous months, but within normal temperatures for those months. February followed the same trend, within a very normal temperature context, which even began to decrease from mid-February onwards.

Harvest date: February 26th, 2021.

Alcohol: 12,8% vol.