

QUEBRADA SECA 2022

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 14 months in 228 L barrels (3rd, 4th, 5th, and 6th use)
N° BOTTLES	3.881 bottles and 65 Magnums produced.
BOTTLING DATE	May 10th, 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 2021:

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

Summer 2022:

Decemer 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: February 23rd, 2022.

Alcohol: 12,9% vol.