

QUEBRADA SECA 2023

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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	22 months in 228 L barrels (3rd, 4th, 5th, and 6th use), followed by 9 months in stainless steel tanks.
N° BOTTLES	6.146 bottles and 60 Magnums.
BOTTLING DATE	November 2025.

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:

Very early vintage and of excellent quality. The vines showed good vigor, although with few clusters per shoot. The wine stands out for its great concentration, acidity, and power. Everything was concentrated in a positive way, resulting in a balanced and expressive wine. It was an early harvest year.

Harvest date: February 16th, 2023

Alcohol: 13,1 % vol.