

# RETAMAL

## CABERNET SAUVIGNON 2024

BODEGA  
RE  
TAMAL



<b>APELIATION</b>	Maipo Valley
<b>GRAPE VARIETIES</b>	Cabernet Sauvignon
<b>LANDSCAPE</b>	Vineyard located in the Coastal Mountain Range, within the transverse valleys of the Carmen Bajo area. It lies on a mountainside, planted on a slope and surrounded by native forest.
<b>CLIMATE</b>	Moderate winter rainfall. Dry and warm summers.
<b>ALTITUDE</b>	274 meters above sea level.
<b>VINIFICATION</b>	45 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
<b>AGEING</b>	Aged for 12 months in Bordeaux barrels (3rd, 4th, and 5th use).
<b>N° BOTTLES</b>	7.266 bottles.
<b>BOTTLING DATE</b>	May 11th, 2025. (Unfiltered).

### Main characteristics of the vineyard:

Planted in 2005, with a density of 5,000 vines per hectare and trained using the Guyot pruning system. Viticultural practices include controlled water stress to reduce herbal notes in the grape profile.

During green pruning, the pruning intention is respected by leaving only one cluster per shoot.

Soils are of colluvial origin, with abundant rock presence both on the surface and in depth. In this vintage, the vineyard was not irrigated and relied solely on the winter rains of 2023.

### Characteristics of vintage:

#### *Winter - Spring 2023:*

A dry vintage, with very little rainfall during winter.

The year 2023 was particularly dry across all of Chile, accompanied by medium to high temperatures.

#### *Verano 2024:*

No rainfall was recorded during this period.

The summer stayed within historical averages, without extreme temperatures.

March and April showed moderate temperatures, favoring slow and complete ripening of the grapes.

Harvest date: March 24th, 2024.

Alcohol: 13,3% vol.