

RETAMAL CARMENERE 2024



APELIATION	Colchagua Valley
GRAPE VARIETIES	Carmenere
LANDSCAPE	Vineyard located in the foothills of the Colchagua Valley with alluvial soils.
CLIMATE	Moderate winter rainfall. Dry and warm summers.
ALTITUDE	322 meters above sea level.
VINIFICATION	40 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
AGEING	Aged for 12 months in Bordeaux barrels (2nd and 3rd use).
N° BOTTLES	12.950 bottles.
BOTTLING DATE	April 10th, 2025. (Unfiltered).

Main characteristics of the vineyard:

Vineyard located in the Colchagua Valley. Trained using the Guyot pruning system. Water stress is applied to reduce herbal notes. Planting density: 5,000 vines per hectare. During green pruning, the initial pruning intention is respected, leaving only one cluster per shoot, allowing for very good grape ripening. The vineyard is own-rooted and planted from massal selection.

Characteristics of vintage:

Winter - Spring 2023:

The season was marked by a dry vintage, with low rainfall during winter. 2023 was especially dry throughout Chile, accompanied by medium to high temperatures.

Summer 2024:

No rainfall was recorded during this period. It was a summer within historical averages, without extreme temperatures. March and April had moderate temperatures, which favored slow and complete ripening of the grapes.

Harvest date: March 28th, 2024.

Alcohol: 13,5% vol.