

# RETAMAL CHARDONNAY 2024

BODEGA  
RE  
TAMAL



<b>APELIATION</b>	D.O. Limarí Valley
<b>GRAPE VARIETIES</b>	Chardonnay
<b>LANDSCAPE</b>	Topsoil of clay loam with the presence of stones in the soil profile
<b>CLIMATE</b>	Cold/dry (less than 100 mm of rain per year)
<b>ALTITUDE</b>	180 meters above sea level (25 km from the Pacific Ocean)
<b>VINIFICATION</b>	Whole cluster pressing. No use of oenological additives. Fermentation with native yeasts.
<b>AGEING</b>	Aged for 17 months in Burgundy barrels (3rd, 4th, and 5th use).
<b>N° BOTTLES</b>	5,937 bottles (1st Lot).
<b>BOTTLING DATE</b>	July 10th, 2025.

## Main characteristics of the vineyard:

Vineyard planted in the 1990s. Massal selection, ungrafted rootstock.

Vertical shoot positioning trellis system with a 2 x 1 meter planting frame.  
Double Guyot pruning. Drip irrigation.

## Characteristics of vintage:

### *Winter - Spring 2023:*

Extremely dry vintage, with scarce rainfall during both winter and spring.

### *Summer 2024:*

It was a significantly warmer summer than usual, with maximum temperatures above normal, especially in the valleys and the Andean foothills. January was particularly hot.

Fecha de Vendimia: February 1st and 13th, 2024.

Alcohol: 13,3% vol.