

RETAMAL PINOT NOIR 2024

BODEGA
RE
TAMAL



APELIATION	D.O. Limarí Valley
GRAPE VARIETIES	Pinot noir
LANDSCAPE	Alluvial terrace with gravels and presence of limestone, on the southern bank of the Limarí River.
CLIMATE	Cold/dry (less than 100 mm of rain per year)
ALTITUDE	247 meters above sea level (30 km from the Pacific Ocean).
VINIFICATION	No use of oenological additives. Fermentation with native yeasts.
AGEING	Aged for 17 months in Burgundy barrels (3rd, 4th, and 5th use).
N° BOTTLES	5,448 bottles (1st Lot).
BOTTLING DATE	July 10, 2025.

Main characteristics of the vineyard:

This Pinot Noir comes from the Espinal vineyard, located in the Valle del Encanto area. Planted in 2009 using the GA02 quality selection, originally from Gevrey-Chambertin, grafted vines.

Planting frame of 1.5 x 1.0 meters, with a density of 6,667 plants per hectare.

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: January 29, 2024.

Alcohol: 13,4% vol.