

ROMELIO 2019

BODEGA
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APELIATION	Maule Valley
GRAPE VARIETIES	Field blend based on Malbec.
LANDSCAPE	Granitic rock of the Coastal Mountain Range. Altered granite, sand and clay soils.
CLIMATE	Mediterranean, average annual rainfall of 700 mm.
ALTITUDE	59 meters above sea level (36 km from the Pacific Ocean).
VINIFICATION	40% whole cluster fermentation, with 30 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts. Co-fermentation of all vineyard varieties.
AGEING	Aged for 27 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	4.860 bottles and 100 Magnums.
BOTTLING DATE	June 11th, 2021 (Unfiltered).

Main characteristics of the vineyard:

Planted in 1945 in the Coastal Mountain Range, own-rooted dry-farmed (non-irrigated). This vineyard is a field blend of red varieties, primarily Malbec accompanied by other grapes. Mainly reds and some whites.

Characteristics of the vintage:

Winter - Spring 2018:

A colder-than-usual winter with average rainfall. Spring brought light frosts. Annual rainfall was 280 mm.

Summer 2019:

For Romelio 2019, a very early harvest with low yields. The highest temperatures for the warmest month, which is January, reached 28.4°C.

Harvest date: February 26th, 2019.

Alcohol: 13,5% vol.