

ROMELIO 2020

BODEGA
**RE
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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	70% whole cluster fermentation, with 30 days of maceration. No oenological additives used. Spontaneous fermentation with native yeasts.
AGEING	Aged for 27 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	6.355 bottles and 67 Magnums.
BOTTLING DATE	June 16th, 2022. (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 2019:

Dry winter. Cold Spring but without frosts.

Summer 2020:

Temperatures were moderated during this period and fresher than 2019 summer. Fresher vintage than 2019.

Harvest date: February 27th 2020.

Alcohol: 13,8% vol.