

ROMELIO 2021

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	70% 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 26 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	4.632 bottles and 67 Magnums.
BOTTLING DATE	May 12th, 2023. (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 2020:

Winter and spring had normal rainfall, higher than in winter and spring of 2019, and a cooler spring than in the 2019 and 2020 harvests.

Summer 2021:

The summer was warmer than the previous spring months, but within the context of a generally cooler harvest. Temperatures were typical for the season, with an unusual rain event on January 31, 2021. The final ripening period, from fruit set onward, remained generally cool (temperatures dropped even further from mid-February), which defined the harvest in terms of ripeness, flavors, aromas, and notable acidity.

Harvest date: March 11th 2021.

Alcohol: 13,7% vol.