

ROMELIO 2022

BODEGA
**RE
TA**



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 36 months in 228 L barrels (3rd and 4th use).
N° BOTTLES	6.012 bottles and 60 Magnums.
BOTTLING DATE	September 7th, 2025 (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:

An early vintage, marked by a very dry winter and spring. The harvest came early, and there were very few grapes per vine. The result was of great quality and remarkable complexity.

Harvest date: February 23rd, 2022.

Alcohol: 13,2% vol.