RETA – QUEBRADA CHALINGA

Coquimbo

APPELLATION: Limarí Valley

BLEND: Pinot Noir

WINEMAKER: Marcelo Retamal

VINEYARD:

Quebrada Chalinga is in the Limarí Valley, on the bank of the Limarí River in the Cordillera de Talinay, which is part of the Coastal Range. The vineyard is on a gentle west facing slope at around 150 metres above sea level with porous granite and limestone soil, allowing the roots to grow deep into the subsoil. Ungrafted Dijon 115 clones were planted in 2006. It's a unique microclimate, strongly influenced by the cool Pacific Humboldt current, which generate winds which keep the vineyard protected from both high temperatures during the summer and late winter frosts. Rainfall is under 100mm per year.

VITICULTURE:

All vineyard work is by hand, no herbicides are used and weeds are controlled mechanically.

WINEMAKING:

The grapes are hand harvested into 11kg cases. Fermentation is with native yeasts in stainless steel. Half of the grapes are fermented 50% whole bunch, the rest are de-stemmed but not crushed. Both ferments spend 30 days in contact with the skins before pressing into 3rd-5th use 228 litre Burgundy oak barrels. The wine spends 16 months in barrel before bottling without fining or filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Juicy, fresh, and vibrant with aromas of blood orange and violets. Bright acidity, a chalky texture and a nice purity on the long linear concentrated finish.