

RETA – ROMELIO

Maule



APPELLATION: Maule Valley

BLEND: Field blend Malbec (80%) Pais, Carignan, Semillon, other grapes

WINEMAKER: Marcelo Retamal

VINEYARD: _____

Grapes come from a small vineyard at the north of the Maule Valley, which is part of the Coastal Mountain Range, 36 km from the Pacific. This coastal location makes it cooler than much of the Central Valley. Proximity to the Mataquito river moderates the temperature mitigating risk of spring frost. The site is on a plateau at 60 meters above sea level. The climate is mild Mediterranean with around 700ml of rain. Planted in 1945, on decomposed granite soils and dry farmed. It's a massale selection from neighboring vineyards composed mainly of Malbec but interplanted with other varieties.

VITICULTURE: _____

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

WINEMAKING: _____

The grapes are hand harvested. The tank is filled leaving 40% whole cluster. The wine ferments with natural yeasts and is left to macerate over 30 days. The wine is pressed to 3rd and 4th use 228 litre Burgundy barrels where it ages for 27 months before bottling without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromatic with floral and spicy notes, damson, black cherry and blackcurrant. Juicy, pure and precise, with high acidity that makes it vibrant, almost effervescent. It should age nicely.