



# RETA

## Quebrada Chalinga Pinot Noir

Few winemakers in Chile require less of an introduction than Marcelo Retamal. Throughout his more than two-decade-long career, Reta has been in the vanguard of the qualitative changes in Chilean winemaking. For his restlessly pioneering work, he's been lauded as one of the most influential winemakers in South America. He not only possesses a keen sense of *terruño* and how to translate it into his wines, but he's an effective communicator for his work and the history of winemaking in South America. After 23 years working for Viña De Martino, Reta has "retired" to focus on the wines he makes at Viñedos de Alcohual in the Alto Elqui Valley and his personal project, RETA.

RETA was officially born in 2019 with the selection of three vineyard sites that Reta feels personally embody the best qualities in Chilean wine – Chardonnay from Quebrada Seca, Pinot Noir from Talinay, and Romelio, a Malbec-based field-blend from an ancestral vineyard. Each of these vineyards is dry-farmed without chemical inputs. Working the soils is done by horsepower and timed to prevent moisture loss. Harvest is manual, and the fruit is either pressed whole cluster or partially destemmed. Fermentations are spontaneous, and SO<sub>2</sub> is only added to the wines after malo has finished or just before bottling. These are some of the most strikingly pure and defy wines we've tasted from Chile that demonstrate their Burgundian inspiration while representing the best Chile can offer.

Talinay is an ungrafted Pinot Noir vineyard in Limarí situated 12km from the Pacific ocean. Planted in 2006, this site has a gentle western exposure and soils of clay, limestone, and granite. Due to its proximity to the sea, this site is protected from high temperatures. While rainfall averages only 100mm per year, Talinay benefits from the moisture-laden breezes and marine layer that prevent the vines from suffering from hydric stress. Out of all the Pinot Noir vineyards in Chile, Reta feels Talinay stands out for its ability to make wines with an achingly delicate balance between fruit and minerality.

### ORIGIN

*Chile*

### APPELLATION

*Limarí*

### SOIL

*Clay, limestone, granite*

### AGE OF VINES

*16*

### ELEVATION

*160 meters*

### VARIETIES

*Pinot Noir*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, 50% whole cluster, natural yeast fermentation in tank, 30-day gentle maceration*

### AGING

*16 months in 228L French oak barrels (3rd-5th fill)*

### ACCOLADES

95+ – 2022 Quebrada Chalinga – Wine Advocate

93 – 2022 Quebrada Chalinga – James Suckling

94 – 2022 Quebrada Chalinga – Vinous Media

