



RETA

Quebrada Seca Chardonnay

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 Alcohuz 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 SO₂ 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.

Quebrada Seca, planted in 1993, is the oldest Chardonnay vineyard in Limarí. Situated on the 4th terrace above the river, this is a dry site with 50-100mm of rainfall per year. As a result, Quebrada Seca has dwindled significantly over the years to those parcels exposed to the *camanchaca* – a dewy mist from the ocean that settles over the vineyard in summer. In addition to providing moisture, this marine layer also moderates the temperature of Quebrada Seca, allowing for a Chardonnay with minerality and finesse melded with the weight and depth of the older, ungrafted massale selection vines.

ORIGIN

Chile

APPELLATION

Limarí

SOIL

Clay-limestone

AGE OF VINES

30

ELEVATION

236 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

*Hand harvested, whole cluster pressing,
natural yeast fermentation in 228L*

French oak barrels

AGING

*24 months in 228L French oak barrels
(3rd and 4th fill)*

ACCOLADES

95-96 – 2021 Quebrada Seca – Wine Advocate

95- – 2021 Quebrada Seca – James Suckling

96 – 2020 Quebrada Seca – Vinous Media

