



RETA

Romelio

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.

Romelio is a small vineyard located a few kilometers from the Mataquito River on the far western edge of Maule. Close to the Pacific and benefiting from its proximity to the Mataquito River, this is a cool site for Maule with warm, dry conditions throughout the growing season. The age of the vines, which are about 85% Malbec, and the granitic soils make for a more austere and mineral expression of fruit. The wine is named Romelio in honor of the man who planted this vineyard in 1945 and tended it his entire life.

ORIGIN

Chile

APPELLATION

Maule

SOIL

Sandy granite

AGE OF VINES

75

ELEVATION

60 meters

VARIETIES

Malbec field blend

FARMING

Sustainable

FERMENTATION

Hand harvested, 40% whole cluster, natural yeast fermentation in tank, gentle maceration

AGING

27 months in 228L French oak barrels (3rd & 4th fill)

ACCOLADES

96 – 2019 Romelio – Decanter

95 – 2019 Romelio – Wine Advocate

93 – 2019 Romelio – Vinous Media

