



## VIÑA TABALÍ RESERVA ESPECIAL PINOT NOIR 2009

### ❖ ORIGIN

This wine was made entirely from grapes of our own vineyard located in the coastal area of the Limarí Valley in the north of Chile.

### ❖ VINEYARD

The vines are planted in the oldest alluvial terrace of the Limarí river, the soil profile is a mix of gravels of different sizes, clay and sand with high concentrations of active calcium carbonates (limestone) and different type of salts, due to the very little amount of rainfall per year (70 – 100 mm) in the area. This geological condition makes this place unique in Chile in terms of the soil formation and composition.

### ❖ CLIMATE

The vineyards are planted 29 kms from the Pacific Ocean, which has a great influence on the temperatures of the area due to the strong breezes that every day get into the continent, cooling the area and making it very suitable for grape growing, plus a spectacular phytosanitary conditions of the grape because of the absence of rain during the harvest season makes this place a paradise for vines and good quality grape.

### TECHNICAL INFORMATION

Winemaker: **Felipe Müller**

Varieties: Pinot Noir

Origin: Blocks 49, 52 and 53

Harvest: Second week of April

Plants per hectare: 4000

Kilos per plant: 1 kg.

Alcohol (Vol%): 13.5°

PH: 3.45

Total Acidity: 3,62 (Tartaric Acid: 5,54)

Residual Sugar: 2.9 g/l



### ❖ PRODUCTION

From the pruning to the harvest, every single work done in the vineyard has gone under the careful supervision of the viticulture and winemaking team in order to produce the best quality of fruit possible.

The fruit was handpicked and then placed in 20kg cases so there is no breakage of the grapes, the picking started the first week of April, at its optimal phenolic maturity, then underwent through a very careful selection of bunches and after they were destalked a selection of grapes also was done. Cold maceration was then carried out for 6 days at 8°C, afterwards the alcoholic fermentation was done in small stainless steel tanks at a controlled temperature with whole grapes and manual pigeage as the traditional way, then another maceration took place after the alcoholic fermentation for 5 days.

### ❖ AGEING

The wine was aged for 12 months in 100% French oak barrels.

### ❖ TASTING NOTES

Red colour, brilliant and clean. Very complex, fresh aromas with good fruit intensity, full of cherries, strawberries, spices and an earthy note, everything perfectly integrated with the French oak. In the palate is fresh, with good acidity, delicate and well balanced with a silky texture. Seductive wine with a long and elegant finish.