



**TABALI**

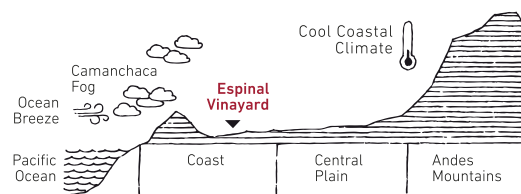
## TABALI PEDREGOSO PINOT NOIR 2018

### VALLE DE LIMARÍ

ALTITUD: 250 METERS

SOIL: ALLUVIAL WITH LIMESTONE VEINS

DISTANCE TO THE OCEAN: 24 KMS.



### VINEYARD

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

### CLIMATE AND SURROUNDINGS

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

### SOIL

In the coastal area where this vineyard is located (24km from the sea), the alluvial terrace reveals different levels of clay at the surface. This gives way to a matrix of alluvial soil (volcanic rock which was rounded by erosion as it was carried many kilometres from high up in the mountains). This soil is very stony but has veins of limestone in the form of dust, mainly consisting of calcium carbonate. The limestone rocks in the high peaks of the Andes mountains were dragged by melting ice to the lower parts of the valley and deposited there as dust mixed with alluvial soil. This phenomenon is what marks the Limarí Valley as immediately different from Chile's other wine regions, as limestone produces very refreshing, mineral wines in a style quite different to those from the rest of the country, even cool areas.

### PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the third week of March, when this variety had reached the optimum aromatic and phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The grapes were subject to a cold soak for 3 days at 8°C and then continued on to the alcoholic fermentation in small stainless steel tanks at controlled temperatures. Next came a second maceration, lasting 5 days. 100% of this wine was aged in old French oak barrels for 8 months.

### TASTING NOTES

Fresh and elegant, this cool climate Pinot Noir comes from our Limarí vineyards, which have clay-limestone soils that are ideal for this variety. In the mouth, it is well-rounded with intense flavours of cherries and raspberries, combined with a delicate acidity and a hint of spice

### TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Pinot Noir  
Yield: 7.000 Kgs per ha  
Harvest: Third week of March

Alcohol (Vol%): 13.7%  
PH: 3.40  
Total Acidity: 5.64 g/l  
Residual Sugar: 3,09 g/l

