

TABALI PEDREGOSO

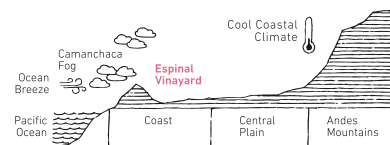
ROSÉ

2023



VALLE DE LIMARÍ

ALTITUDE: 250 METERS
SOILS: 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

The grapes used in this wine are 100% Pinot Noir from the Espinal vineyard, they were selected exclusively for the Rosé wine production, looking for the best quality, elegance and freshness in the wine. The grapes were hand-harvested into 20 kg cases to avoid any damage of the grapes that could affect quality. The harvest began the third week of February the bunches were selected and then underwent a very gentle (long and soft) whole bunch pressing very similar to the one we use in the sparkling wine production, in order to have a very soft color extraction and good volume and texture in the resulting wine. The juice fermented as a white wine for 21 days in stainless steel tanks with controlled temperature.

TASTING NOTES

Beautiful pale red color with elegant floral and fruity perfumes such as rose petals, hibiscus, delicate cherries, raspberries, strawberries and wet stones on the nose. On the palate is limpid with watermelon flavors plus a delicate red fruit touch, fresh, crisp and dry with a lovely clarity and acidity accompanied with a hint of spice and a salty minerality which makes this wine super gastronomic.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Pinot Noir
Yield: 9.000 kgs per ha
Harvest: Third week of February
Alcohol: 12,5%
PH: 3.15
Total Acidity: 6.60 g/l
Residual Sugar: 1.49 g/l