

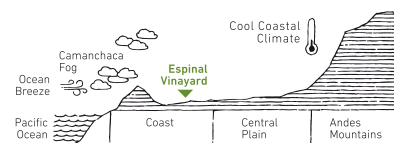
TABALI PEDREGOSO

CHARDONNAY

2023

VALLE DE LIMARÍ

ALTITUDE: 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 wines 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 late March, when this variety had reached the optimum aromatic and phenolic ripeness. Later the clusters were carefully selected. 100% of the grapes were fermented in stainless steel tanks. Ageing in stainless steel tanks.

TASTING NOTES

Yellow in colour with greenish hues, this Chardonnay is fresh and intense. The nose reveals mineral aromas, together with notes of citrus fruit and pineapple. Full-bodied with excellent acidity and freshness, the palate has fresh fruit flavours, minerality and a saline hint at the finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Chardonnay
Yield: 7.000 Kgs per ha
Harvest: Late March
Alcohol: 13%
PH: 3.10
Total Acidity: 6.18 g/l
Residual Sugar: 1.06 g/l

