

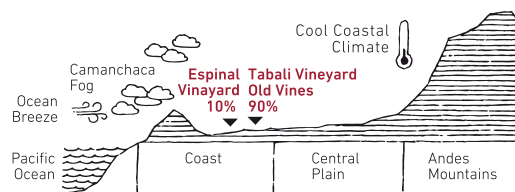


TABALI

## TABALÍ PEDREGOSO VIOGNIER 2017

### 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

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 were directly pressed (without crushing), to ensure the juice settled quickly and retain the acidity of the grapes. The must was left to settle at low temperatures for 12 hours and was then fermented with selected yeasts at controlled temperatures, never exceeding 18°C. Following the fermentation, the wine was matured in stainless steel tanks.

### TASTING NOTES

This subtle, aromatic Viognier is a clean, yellow colour. The nose reveals upfront aromas of citrus fruit, chirimoya and hints of raisins, with floral notes in the background. In the mouth, delicate hints of apricots, pears and citrus fruit combine with smooth acidity to provide an elegant and balanced wine with great persistence.



### TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Viognier  
Yield: 5.000 Kgs per ha  
Harvest: Late march

Alcohol (Vol%): 13.5%  
PH: 3.04  
Total Acidity: 3.58 g/l (Tartaric Acid: 5.48 g/l)  
Residual Sugar: 7.42 g/l