Tabalí Pedregoso Gran Reserva Pinot Noir Rosé, DO Valle de Limarí 2023

CTA059X2023

Viña Tabalí

— Limari Valley, Chile

Elegant and floral Pinot Noir Rosé from the Limarí Valley.

Production

The grapes used in this wine are 100% Pinot Noir from the Espinal vineyard, this vineyard is located in the coastal part of the Limarí Valley just 24km from the sea. The alluvial soil is very stony but has veins of limestone in the form of dust, mainly consisting of calcium carbonate. The limestone dust came from rocks in the high peaks of the Andes being dragged down 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 different from Chile's other wine regions, as the limestone produces very refreshing, mineral wines in a style that is quite different to those in the rest of the country, even cool areas. The grapes were hand-harvested. The grapes undergo a very gentle (long and soft) whole bunch pressing very similar to the one use in the sparkling wine production. The juice fermented as a white wine for 21 days in stainless steel tanks with controlled temperature.

Tasting note

Provencal pale in colour with a nose of hibiscus , rose petal and a regional chalky note on the nose. Palate shows notes of watermelon with citrus zest and a touch of red fruit. This is dry and focused with a telltale limestone minerality and a fresh finish.

Food Match

Try with a Niçoise salad, a paella, grilled chicken, fish or lamb with herbs.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
27804300126982