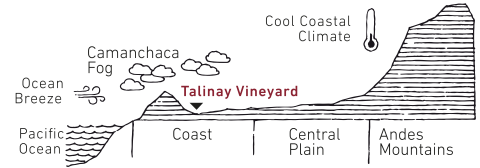




TABALI

TABALI PAYEN SYRAH · CABERNET FRANC 2018

VALLE DE LIMARÍ
ALTITUDE: 150 METERS
SOIL: LIMESTONE SLOPES
DISTANCE TO THE OCEAN: 12 KMS



VINEYARD

The Talinay vineyard is located in the Limarí Valley on the untamed cool coast of northern Chile. It is next to the Fray Jorge National Park, in an area that UNESCO has declared a World Biosphere Reserve.

CLIMATE

This vineyard is situated in a very special area, 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that we experience much lower temperatures than the rest of the valley, making this the vineyard with the coolest climate in the whole Limarí Valley. In summer, the maximum temperature is 23.5°C.

SOIL

This is the most important factor in the character of the wines from this vineyard. The vineyards are planted in calcareous soils where the rock is limestone. This is a place with a geological phenomenon that is unique in Chile and that gives a very particular characteristic to the wines. This has come about because it is an ancient marine terrace that is now on the surface. It has a very porous, fractured limestone soil, which enables the roots to easily explore the rock, which in turn acts as a hydric regulator and an extraordinary source of calcium carbonate. This mineral has a significant effect on the quality of the great wines produced in some of the world's most famous wine regions.

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 on 27 and 28 May into 20kg-bins to avoid any damage to the fruit. The clusters and grapes were very carefully selected to ensure that only the best grapes were vinified. 70% of the grapes were gravity-fed into small stainless steel tanks for vinification, while the remaining 30% underwent whole grape fermentation in French oak barrels and were subject to a daily pump-over regime to obtain the maximum fruit expression. The wine was aged in French oak barrels (90% of them new and 10% third-use) for 18 months.

TASTING NOTES

Of an intense red colour with violet hues, this elegant wine is reminiscent of cherries and blueberries, together with violets, black pepper and slight hints of smoke and spices. In the mouth it shows great body and excellent balance with highly concentrated fruit and velvety tannins. The oak is perfectly integrated with the fruit, lending the wine complexity and greater depth. The finish is long and smooth.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 93% Syrah
7% Cabernet Franc
Yield: 3.500 Kgs per ha
Harvest: 28th March

Alcohol (Vol%): 14.5%
PH: 3.63
Tartaric Acid: 4.97 g/l
Residual Sugar: 2.59 g/l

