



TABALI

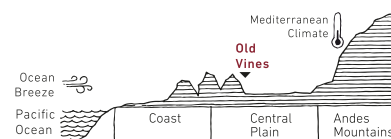
# TABALI PEDREGOSO

## CARMENÈRE

### 2022

#### VALLE DE CACHAPOAL

ALTITUDE: 300 METERS  
SOILS: DESCOMPOSED GRANITE  
NORTH FACING SLOPE  
OLD VINES



#### VINEYARD

This vineyard is situated in Cachapoal, one of the best areas in Chile for producing Carmenère. It was planted in 1950 and so now produces low yields, which are reflected in high-quality wines.

#### CLIMATE

The climate is Mediterranean and the vineyard faces north, so it receives more hours of sunshine, ensuring the optimum ripening of the fruit.

#### SOIL

This vineyard is planted on a slope of decomposed granite which allows the roots to penetrate deeply through the whole soil profile.

#### 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 the first week in April, when the grapes had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred following the alcoholic fermentation. The wine was aged in French oak barrels for ten months.

#### TASTING NOTES

Deep, intense red with slight violet hues. The nose is elegant, complex and very spicy with black fruit and chocolate. In the mouth it has smooth tannins and a perfect combination between the oak and the fruit. Elegant and long finish.

#### TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Carmenère  
Yield: 8.000 kgs per ha  
Harvest: First week of April  
Alcohol: 14%  
PH: 3,49  
Total Acidity: 5.00 g/l  
Residual Sugar: 3.65 g/l

