



TABALI

TABALI PEDREGOSO

MALBEC

2021

VALLE DE LIMARÍ

ALTURA: 250 METERS
SUELO: ALUVIAL CON VETAS CALCÁREAS
DISTANCIA AL MAR: 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

This vineyard is located on the oldest alluvial terrace in the coastal part of the Limarí Valley. It was the first to form and has very special characteristics that make it particularly suitable for producing high-end wines. In the coastal area where this vineyard is located (24 kms 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 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.

PRODUCCIÓN Y GUARDA

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 on March 20th, when this variety had reached the optimum aromatic and 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 after the alcoholic fermentation. The wine was aged in French oak barrels for 12 months.

TASTING NOTES

This wine is violet red in hue. The nose delivers plums, sour cherry, other ripe red fruits and aromas of violets. It is intense with a lovely freshness and fine tannins and the finish is long and fruity. This is an excellent option for the barbecue you are planning next weekend.

TECHNICAL INFORMATION

Enólogo: Felipe Müller
Varieties: 100% Malbec
Harvest: 20 de marzo
Alcohol: 14%
PH: 3.54
Total Acidity: 5.43 g/l
Residual Sugar: 3.54 g/l

