



TABALÍ

RESERVA ESPECIAL

CHARDONNAY 2012

ORIGIN

This wine was made entirely from grapes of our own vineyard located in the coastal area of the Limarí Valley in the north of Chile.

VINEYARD

The vines are planted in the oldest alluvial terrace of the Limarí river, the soil profile is a mix of gravels of different sizes, clay and sand with high concentrations of active calcium carbonates (limestone) and different types of salts, due to the very little amount of rainfall per year (70 – 100 mm) in the area. This geological condition makes this place unique in Chile in terms of the soil formation and composition.

CLIMATE

The vineyards are planted 29 kms from the Pacific Ocean, which has a great influence on the temperatures of the area due to the strong breezes that every day get into the continent, cooling the area and making it very suitable for grape growing, plus a spectacular phytosanitary conditions of the grape because of the absence of rain during the harvest season, makes this place a paradise for vines and good quality grape.

TECHNICAL INFORMATION

Winemaker: Felipe Muller
Varieties: 100% Chardonnay
Origin: Block II
Yield: 6.000 Kgs. per há
Harvest: First week of April
Alcohol content (Vol%): 14%
PH: 3.36
Total Acidity: 4.1 g/l (Tartaric Acid: 6.32 g/l)
Residual Sugar: 1.4 g/l

PRODUCTION

From the pruning to the harvest, every single work done in the vineyard has gone under the careful supervision of the viticulture and winemaking team in order to produce the best quality of fruit possible.

The fruit was handpicked and then placed in 20 kg cases so there is no breakage of the grapes, the picking started the second week of April, at its optimal aromatic and phenolic maturity, then underwent through a very careful selection of bunches. The fermentation was done in French oak barrels where they were kept with batonage until the bottling.

AGEING

The wine was aged for 10 months in 100% French oak.

TASTING NOTES

Yellow colour with green hints. Amazingly fresh, intense and complex, great minerality with citric and fresh pineapple on the nose plus a slight touch of french oak that adds more complexity to the wine. Full bodied, nice acidity and freshness in the palate again with a mineral touch and salty taste at the end. Very long and pleasant finish.



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Limarí Valley

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