



TABALÍ

RESERVA ESPECIAL

RED BLEND 2011

ORIGIN

This wine was made entirely from grapes from our own vineyards 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 gravel of different sizes, clay and sand, with high concentration of active calcium carbonate (limestone) and different types of salt, caused by the limited rainfall (70 – 100 mm) in the area. This geological condition makes the area unique in Chile in terms of soil formation and composition.

CLIMATE

The vineyards are planted 29 km from the Pacific Ocean, which has a great influence on the temperatures of the Limarí Valley due to the strong daily breezes, cooling the area and making it very suitable for grape growing. In addition, the spectacular phytosanitary conditions of the grapes because of the absence of rain during the harvest season make this area a paradise for vines and good quality grape.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: Syrah 74%, Merlot 14% and Cabernet Sauvignon 12%
Origin: Blocks 18 and 22 (Syrah), 15(CS) and 31 (Merlot)
Alcohol content (Vol%): 14%
PH: 3.38
Total Acidity: 3.82 g/l (Tartaric Acid: 5.85 g/l)
Residual Sugar: 2.9 g/l

PRODUCTION

From pruning to harvesting, all work done in the vineyard is completed under the careful supervision of the viticulture and winemaking team in order to produce the best quality fruit possible. The fruit was handpicked and then placed in 20kg cases to avoid damage to the grapes. Picking of the fruit took place at three different times due to the difference in ripeness of the varieties that are involved in this wine. It started with the Merlot grapes during the last week of April, followed by the Cabernet Sauvignon grapes during the second week of May and finished with the Syrah grapes during the last week of May. The bunches and grapes then underwent a careful selection to be sure that only the best grapes were crushed and vinified in small stainless steel tanks.

AGEING

The wine was aged for 18 months in 100% French oak barrels: 70% new barrels and 30% second use.

TASTING NOTES

Deep red colour with violet hints. Elegant, ripe and rich, with several layers of black fruit, violets, black pepper, smoke and spicy aromas. On the palate it is full bodied, with soft and velvety tannins. The selection of French oak is fantastically integrated with the fruit, resulting in a very complex and deep wine with great structure and remarkable long finish.



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Valle del Limarí

www.tabali.com