

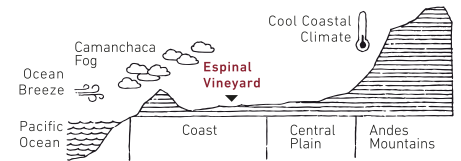


TABALI

TABALÍ PEDREGOSO SYRAH 2016

VALLE DE LIMARÍ

ALTITUDE: 250 METERS
SOIL: ALLUVIAL WITH LIMESTONES VEINS
DISTANCE TO THE OCEAN: 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

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 (24km 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 different 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.

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 mid-May, 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 ten months.

TASTING NOTES

This wine is intense ruby in colour. In the mouth, it is full-bodied with intense flavours of plums and black cherries. It is elegant and exceptionally well-balanced, revealing all the potential of the Limarí Valley, giving the wine great structure and a long finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Syrah
Yield: 8.500 per ha
Harvest: Mid May

Alcohol (Vol%): 14%
PH: 3.37
Total Acidity: 3.75 g/l (Tartaric Acid: 5.75 g/l)
Residual Sugar: 2.64 g/l

