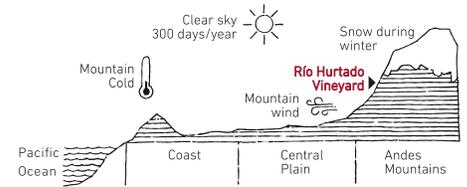




TABALI

TABALÍ BARRANCO VIOGNIER 2018

VALLE DE LIMARÍ
ALTITUDE: 1.600 METERS
SOIL: VOLCANIC ROCKS
EAST FACING SLOPE



VINEYARD

This wine was produced exclusively with grapes of our Río Hurtado vineyard, which is in the Limarí Valley right in the Andes mountains, just 45km from Argentina. At an altitude of 1,600 metres above sea level, this singular mountain vineyard is one of the three highest in Chile.

CLIMATE

The vineyard is on an east-facing slope and only receives sunshine in the mornings and early afternoons. There is therefore great thermal amplitude - the difference between daytime and night-time temperatures can even exceed 20°C. In winter the vineyard can be completely covered with snow while rain is falling lower down in the valley.

SOIL

The soil where this vineyard is planted is special since it is located just where the alluvial soil meets a colluvial profile. The alluvial soil is formed by material dragged by the Hurtado River, whereas the colluvial soil is formed by landslides of rocks from higher mountain ranges. In both cases, the rock is of volcanic origin.

PRODUCTION AND AGEING

The harvest began in the first week of March, when the grapes reached their optimum phenolic ripeness. The clusters of the grapes were manually selected and then pressed with full bunch, and only juice of superior quality was used in this wine. Fermentation took place in small stainless steel tanks with strict temperature control to preserve all the fruitiness and freshness of the grape. The wine aged in stainless steel tanks with a weekly pump-over to achieve greater aromatic complexity and more structure in the mouth.

TASTING NOTES

The nose is very elegant and subtly scented with floral notes, dry white fruits and spices, and has a slightly mineral note in the background. It is very elegant in the mouth, creamy but very fresh at the same time. An exquisite acidity is induced by the cold nightly mountain breezes. This is a mountain Viognier, unique in its kind.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Viognier
Harvest: First week of March
Alcohol (Vol%):14%

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PH: 3.13
Total Acidity:3.43 g/l (Tartaric Acid: 5.25 g/l)
Residual Sugar: 7.28 g/l

