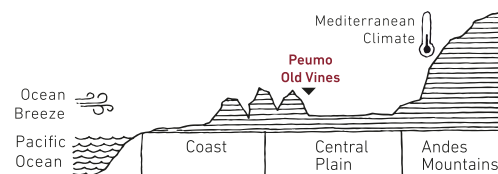




TABALI

TABALI MICAS CARMENÈRE 2020

VALLE DE CACHAPOAL
ALTITUDE: 300 METROS
SOIL: DECOMPOSED GRANITE
NORTH FACIN SLOPE
PEUMO OLD VINES



VINEYARD

The vineyard is situated in the Cachapoal valley, a traditional area and one of the best in Chile for producing Carmenère.

CLIMATE

The Mediterranean climate and the northerly exposure of the vineyard, which receives more hours of sunshine in the summer, mean that the grapes' physiological and phenolic ripening coincide perfectly at the time of harvesting. This vineyard was planted in 1950, so the vines are now naturally balanced. We therefore have low yields and very concentrated fruit, which result in superbly balanced, high-quality wines.

SOIL

The vineyard is planted on a slope of decomposed granite, which enables the roots to penetrate the soil and explore the whole soil profile over time.

PRODUCTION AND AGEING

Every task has been carefully supervised by our viticultural and winemaking team in order to maximize fruit quality. The grapes were hand-harvested into 20kg-boxes to ensure they were not damaged. They were harvested at the optimum moment of physiological and phenological ripeness, which occurred in the last week of April. Once at the cellar, the clusters were carefully selected and, following destemming, the individual grapes were selected once more. Next the grapes were put into small stainless steel tanks, where they underwent a cold maceration for seven days to aid with colour extraction. Then the fermentation took place, with temperature control being ensured throughout the whole process. After fermentation, the wine remained in contact with the skins for a further 15 days to make it more rounded in the mouth. It was then aged in French oak barrels for 18 months.

TASTING NOTES

Intense, deep red colour with violet hues. Very complex and elegant nose, with notes of cloves and other spices, as well as black fruit and a hint of chocolate. The mouth reveals good volume, smooth tannins and a delicious acidity that is in perfect balance with the fruit and French oak. The finish is long, characterful, elegant and very persistent. it

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Variety: 100% Carmenère
Yield: 5.000 Kgs per ha
Harvest: March 31st

Alcohol (Vol%): 14%
PH: 3.52
Total Acidity: 3.58 g/l (Tartaric Acid: 5.48 g/l)
Residual Sugar: 3.19 g/l

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