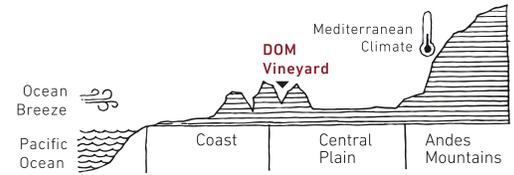




TABALI

# TABALÍ PEDREGOSO CABERNET SAUVIGNON 2019

VALLE DE MAIPO  
ALTITUD: 320 METERS  
SOIL: COLLUVIAL  
SOUTH FACING SLOPE  
LOCATION: COASTAL MOUNTAIN RANGE



## VINEYARD

This vineyard is located in the Metropolitan Region, in a transversal mountain chain belonging to the Coastal Range.

## CLIMATE

The vineyard is planted on a gentle, south-facing slope and therefore receives much less sunshine in the summer, making it cooler. Further up the slope there is abundant very old native vegetation. The area is quite windy in the afternoons because of its proximity to the Maipo river gorge. All of these factors make this vineyard a cooler place than the rest of Maipo. The grapes therefore ripen more slowly, producing fresher and more elegant wines..

## SOIL

The soil is on a slope of colluvial origin broken up by very stony layers. These have been formed because high up, in some parts of the hills, there are cliffs with fractured rocks that fall to the base and rest there, forming a soil with very angular stones. This soil is perfect for planting Cabernet Sauvignon because of its low fertility, which naturally controls the growth and production of grapes, resulting in very high quality.

## 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 the first week in April, when this variety had reached the optimum 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

Intense ruby in colour, this Cabernet Sauvignon is notable for its good body and structure. It has upfront aromas of cherries, violets, cassis and smoke, complemented by hints of toast. Well-rounded in the mouth, with balanced, silky tannins and great structure, it achieves a good balance between fresh acidity and abundant fruit.

## TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Cabernet Sauvignon  
Yield: 8.000 Kgs per ha  
Harvest: First week of April

Alcohol (Vol%): 14%  
PH: 3.54  
Total Acidity: 3.51 g/l (Tartaric Acid: 5.37 g/l)  
Residual Sugar: 2.94 g/l

