



TABALI

TABALI TRANSVERSAL

CABERNET FRANC 30% MALBEC 30% SYRAH 25% CABERNET SAUVIGNON 15%
2018

This wine reflects the spirit of exploration and innovation and the focus on quality that Tabali has sought since its beginnings. This is a unique and singular blend of 4 varieties (Cabernet Franc, Malbec, Syrah and Cabernet Sauvignon) from 4 different vineyards we have discovered, planted and worked for years to produce wines of high quality: Talinay, Espinal and Río Hurtado in the Limarí Valley and DOM in the Maipo Valley. These 4 origins have joined forces to produce one of the best blends ever made in Chile.

VINEYARD (CLIMATE Y SOIL)

The Espinal vineyard is planted on an old alluvial terrace. The first few centimetres of soil contain clay, beneath which is a very stony alluvial matrix, with high levels of calcium carbonate (limestone) in the soil profile. Its very special soil and the cool, dry climate make this the ideal place for producing fresh, tense and vibrant Cabernet Franc, an excellent component for this blend.

The Río Hurtado vineyard located in the Andes Mountains, at an altitude of 1,600 metres above sea level, has a soil of volcanic rock (andesite). This soil has decomposed right there and slowly formed a thin layer of soil. It is very fractured and this enables the roots to venture down and explore the whole geological profile. This lends the wines quality, elegance, complexity and, above all, an unrivalled typicity.

The Talinay vineyard is undoubtedly one of the Tabali's highest quality and most special vineyards. Its cool, dry, coastal climate and limestone soils result in an outstanding Syrah of great quality and expression. This Syrah contributes great colour, fresh black and blue fruit, spices and great weight in the mouth, thanks to its concentration and very refined tannins.

And finally, the DOM vineyard is planted on a south-facing colluvial slope of the Coastal Mountain range in the Maipo Valley. It has a fresh Mediterranean climate thanks to its proximity to the Maipo River, which in that area brings fresh sea breezes from the coast. The Cabernet Sauvignon provides the spine of this wine, bringing character and structure to one of the freshest and best Cabernet Sauvignon wines from Maipo.

PRODUCTION AND AGING

Every single task in the vineyard, from pruning to harvesting, is completely supervised by Tabali's viticultural and winemaking team. The objective of this is to ensure that the grapes are of the highest quality and faithfully reflect the vineyards they come from. All of the grapes are hand-harvested into 20kg-bins to ensure that they arrive in optimal conditions. As the grapes in each plot and vineyard reach phenolic ripeness, they are harvested. Thus the Malbec from Río Hurtado was harvested on 14 March, Cabernet Franc from Espinal on 7 April, the Cabernet Sauvignon from DOM on 8 April and the Syrah from Talinay on 21 April. Once harvested, the clusters of grapes are manually selected. Then, after destemming, the individual grapes are selected again to ensure that only the best enter the fermentation process. The fermentation takes place in small stainless steel tanks (4, 7 and 12 tons), so that we can separate and vinify small amounts of grapes from high-quality areas. We maintain strict temperature control throughout the process. The wine was aged in French oak barrels for 20 months.

TASTING NOTES

This wine has an extraordinarily complex, elegant and concentrated nose. The Cabernet Franc contributes freshness, vibrancy and tension. The Malbec shows floral notes which give to the wine an extraordinary complexity. The Syrah contributes floral notes and blue fruit like blueberries and blackberries. And the influence of the Cabernet Sauvignon from Maipo is clear, with all its black fruit and blackcurrants. High-quality barrels lend the wine complexity and hints of spice. In the mouth, it is well-rounded and concentrated with very soft tannins. This is a fresh, fruit-forward wine with a long, well-balanced and very persistent finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: Cabernet Franc 30%, Malbec 30%
Syrah 25%, Cabernet Sauvignon 15%
Yield: 4.500 - 6.000 Kgs per ha

Alcohol (Vol%): 14,4%
PH: 3.67
Total Acidity: 3.42 g/l (Tartaric Acid: 5.28 g/l)
Residual Sugar: 3.79 g/l

