



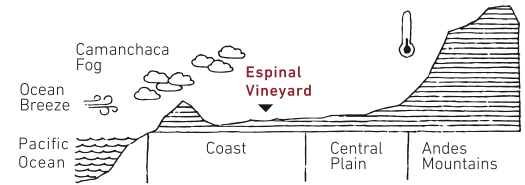
TABALI

TABALI VETAS BLANCAS MALBEC · CABERNET FRANC 2017

VALLE DE LIMARÍ

ALTITUDE: 250 METERS

SOIL: ALLUVIAL WITH LIMESTONE 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 AND SURROUNDINGS

In this area, the valley is very wide with great visibility because of the purity of its air and the scarcity of buildings. It is quite windy in the afternoons and is technically classed as a cool area for wine production. The vineyards in this area are intermingled with other crops, especially olive trees for olive oil 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. This wine is a blend of 60% Malbec and 40% Cabernet Franc, both from our El Espinal vineyard. The two varieties were harvested, vinified and aged separately right up to the time of making the final blend. Both varieties were harvested early: the Cabernet Franc was picked on 8 March and the Malbec 2 days later. This was in order to achieve the perfect balance between phenolic ripeness, freshness and good natural acidity in the grapes. Both varieties went through a painstaking selection of clusters and berries prior to vinification in small, temperature-controlled stainless steel tanks. First they underwent a cold pre-fermentative maceration for 10 days and then the fermentation began with native yeasts and very gentle pump-overs to avoid excessive tannin extraction. Next came a post-fermentative maceration for around 10 days to round out the palate. Both lots of wine were racked off their skins 25-30 days after crushing. The wines were aged in 100% used French oak barrels for 14 months.





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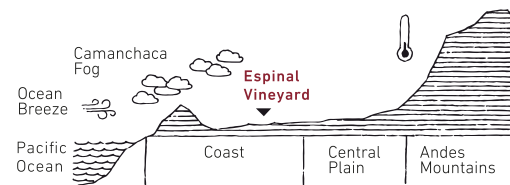
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TASTING NOTES

This wine has an intense red colour with violet hues. On the nose, the two varieties combine perfectly to produce a very elegant and expressive wine that is unique for its type, full of fruits like blueberries and cherries, along with delicious floral notes from the Malbec and notes of very fresh spices from the Cabernet Franc, all making it very complex and attractive. The palate has impressive structure thanks to the character of the Cabernet Franc, which contributes tannins and a lot of tension, along with the smooth and voluptuous nature of the Malbec. Together they produce a very well-balanced, fresh and powerful mouth that is smooth and packed with fruit accompanied by gentle notes from the barrel-ageing. This is a fantastic blend that showcases its extraordinary terroir very precisely and sharply.

TECHNICAL INFORMATION

Winemaker: Felipe Müller

Varieties: Malbec 60%

Cabernet Franc 40%

Origin: Block 32 A and 33 A

Yield: 7.000 Kgs per ha

Harvest: First week of March

Alcohol Content (Vol%): 14.5%

PH: 3.39

Total Acidity: 3.69 g/l (Tartaric Acid: 5.66 g/l)

Residual Sugar: 2.44 g/l

