



Tabalí Pedregoso Gran Reserva Cabernet Sauvignon, DO Valle del Maipo 2024

CTA021 VIÑA TABALÍ D.O. VALLE DEL MAIPO, CHILE

14% | 6 x 75cl | Cork

Cabernet Sauvignon 100%

Vegetarian, Vegan

In winemaker Felipe Muller's words, "This wine comes from a top 5 Chilean Cabernet vineyard".

Boutinot
WINES

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PRODUCTION

This vineyard is located in the Metropolitan Region, in a transversal mountain chain belonging to the Coastal Range, the ideal area for the plantation of Cabernet Sauvignon which allows slow maturity of the grapes due to high temperatures in the day, and very low temperatures in the night. There is almost a complete absence of rain during the harvest season, making this place a paradise for vines and good quality grapes. 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. 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. The harvest began in the first week in April, when this variety had reached the optimum phenolic ripeness. 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 NOTE

Pure Class. Deliciously dark in hue, it has aromas of green pepper and lead pencil shavings along with blackcurrant and black pepper. The palate has cool blackcurrant plus rich plum, crunchy blackberry, herbal and violet notes.

FOOD MATCH

Great with Chinese ribs, steaks or veggie mousakka.

NOTES