



Tabalí Pedregoso Gran Reserva Carmenère, DO Valle de Cachapoal 2023

CTA016 VIÑA TABALÍ D.O. VALLE DEL CACHA, CHILE

14% | 6 x 75cl | Cork

Carmenère 100%

Vegetarian, Vegan

Juicy, elegant and perfect for long winter nights. One of the few wines Tabali produce from outside Limari, and it's a belter.

Boutinot
WINES

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PRODUCTION

The Viñas Viejas vineyard is situated in Cachapoal, one of the best areas in Chile for producing Carmenère. It was planted in 1950 and so now produces low yields, which are reflected in high-quality wines. The climate is Mediterranean and the vineyard faces north, so it receives more hours of sunshine, ensuring the optimum ripening of the fruit. This vineyard is planted on a slope of decomposed granite which allows the roots to penetrate deeply through the whole soil profile. The soil profile is a mix of gravels of different sizes, clay and sand, with high concentrations of active calcium carbonates (limestone) and different type of salts, due to the very little amount of rainfall per year (70 – 100 mm) in the area. Only 15% organic matter makes it ideal for the production of high quality red wines. The grapes were carefully hand-harvested into 20kg-bins so there is no breakage of the grapes. The picking started in the first week of June, at optimal phenolic maturity. The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred following the alcoholic fermentation. The wine was aged in French oak barrels for ten months.

TASTING NOTE

Deep dark red in colour with an elegant complex nose, plenty of spice, black fruit and violets... think black forest gâteau! With smooth tannins on the palate there is perfect integration between oak, fruit and graphite followed by a long and elegant finish.

FOOD MATCH

Great with hearty stews and grilled red meats or a warm and crispy empanada.

NOTES