Tabalí Tatié Extra Brut Rosé, DO Valle de Limarí NV

CTA058NV

NV Vintage

Viña Tabalí

— Limari Valley, Chile

Decanter World Wine Awards Gold 2025

Tabalí's newest launch is a joint venture with Champagne Thiénot, who fell in love with the mean, calcareous soils of Tabalí's Talinay blocks. The resulting wines are defined by this soil and shaped by Felipe Muller and Thiénot's winemaking team

Production

Produced with Pinot Noir (60%) and Chardonnay (40%) grapes, coming from the famous Talinay vineyard, a unique terroir where calcareous soils and the cold coastal climate of Limarí combine. Grapes were whole-cluster pressed very slowly and gently to avoid extracting phenols, fruity aromas and colour in the case of the Pinot Noir. Next the juice was settled for 18 hours to remove the coarse lees. It was then racked into stainless steel tanks to ferment at a controlled temperature of between 14°C and 16°C. Once the ï¬rst alcoholic fermentation was complete, the wines underwent malolactic fermentation. A blend was made of reserve base wines from dïï¬€erent vintages to achieve a style that is consistent over time. The second fermentation then took place in the bottle using the traditional method. This occurred in complete darkness at a temperature of 13°C to achieve good fermentation kinetics in order to produce very ï¬ne, persistent and delicate bubbles. It was kept in contact with its lees for 30 months to achieve the style and quality of a great sparkling wine. Finally the disgorgement took place and then liqueur d'expédition was added to provide balance to the wine; this was calculated according to the levels of alcohol, pH and total acidity.

Tasting note

Pale pink in hue. On the nose it features sour cherry and strawberry yogurt at ï¬rst, followed by hints of green apple, yeast and pastry. The bubbles are ï¬ne and on the palate it is slightly saline with a pleasantly dry eï¬€ect. It's a very harmonious sparkling wine.

Food Match

A perfect celebration wine or aperitif.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Do Valle De Limarí

Grape Varieties:
Pinot Noir 60%, Chardonnay 40%

Suitable for:
Vegan

Bottle Barcode:
7804671920017