Tabalí Micas Peumo Carménère, DO Valle de Cachapoal 2023

CTA0912023

2023 Vintage

Viña Tabalí

— Cachapoal, Chile

Tim Aktin 2025
Internal 2025

An elegant and intense Carmenère from the Micas vineyard, Peumo, Cachapoal. The vineyard is over 75 years old and regarded as one of the best in Chile for Carmenère.

Production

The Mediterranean climate and the northerly exposure of the vineyard, which receives more hours of sunshine in the summer, mean that the grapes' physiological and phenolic ripening coincide perfectly at the time of harvesting. This vineyard was planted in 1950, so the vines are now naturally balanced. We therefore have low yields and very concentrated fruit, which result in superbly balanced, high-quality wines. The grapes were hand-harvested into 20kg-boxes at the optimum moment of physiological and phenological ripeness. Once at the cellar, the clusters were carefully selected and, following destemming, the individual grapes were selected once more. Next the grapes were put into small stainless steel tanks, where they underwent a cold maceration for seven days to aid with colour extraction. Then the fermentation took place, with temperature control being ensured throughout. After fermentation, the wine remained in contact with the skins for a further 15 days to make it more rounded in the mouth. It was then aged in French oak barrels for 18 months.

Tasting note

Intense, deep red colour with violet hues. Very complex and elegant nose, with notes of all spice, green pepper and plenty of black currant fruit. Full bodied with smooth tannins and a delicious acidity that is in perfect balance with the concentration of fruit and French oak. The ï¬nish is long, characterful, elegant and very persistent.

Food Match

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

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle De Cachapoal

Winemaker:
Felipe Müller

Grape Varieties:
Carmenère 100%

Suitable for:
Vegan

Bottle Barcode:
7804647210432