Tabalí Pedregoso Gran Reserva Syrah, DO Valle de Limarí 2023

CTA0262023

Viña Tabalí

— Limari Valley, Chile

Stunning New World Syrah, a perfect balance of power and finesse.

Production

The Espinal vineyard is located in the coastal part of the valley. 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. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in mid-May, when this variety had reached the optimum aromatic and 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

The incredibly dense beetroot red colour is the result of the pure air, long hours of sunshine and diurnal temperature difference in this region. The nose has aromas of warm star anise, black olive and ripe damson fruit. The palate is rich and concentrated with dark fruit and fine tannins making this an characterful Syrah with great structure and a long finish.

Food Match

Try with roast beef and lamb and tasty farmhouse cheeses.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Syrah 100%

Suitable for:
Vegan

Bottle Barcode:
7804300126957