Tabalí Talud Cabernet Sauvignon, DO Valle del Maipo 2024

CTA0492024

Viña Tabalí

— D.O. Valle Del Maipo, Chile

A slope (un talud) leading up to a mountain where centuries of rock falls have left the soil beneath full of large angular rocks, and therefore useless for most agriculture. Deposited hugger-mugger amongst the clay and sand however, they offer perfect drainage and allow vines to grow, forcing their roots ever downwards in search of water, picking up minerals along the way. If you wanted to explain to someone what Cabernet Sauvignon tasted like, you could do a lot worse than showing them this beautiful expression of the variety which demonstrates great purity, concentration and elegance.

Production

The DOM vineyard, regarded as one of the top 5 Cabernet regions in Chile, is a stunning site nestled into the western zone of Maipos Coastal Mountain range. The vineyard is planted on a south facing slope of heavy colluvial deposits and the Mediterranean climate along with the site's aspect makes it cooler and fresher than other parts of the valley. This means the fruit is less exposed to the sun during the ripening period, allowing the depth of colour and flavours to develop. Grapes are handpicked at their optimum ripeness, which in winemaker Felipe Muller's eyes, is when there is good phenolic ripeness with a nice balance of natural acids. Once picked, the grapes are placed carefully into 15kg cases to minimise skin splitting, then bunch selection and sorting takes place. After destalking, the grapes are fermented in small stainless steel tanks at a controlled temperature, allowing for separate small batch vinification. This wine was aged for 18 months in French oak barrels, a third of which are new, before being bottled.

Tasting note

This single vineyard Cabernet is a labour of love fro Felipe Muller of Tabali. The spoils and elevation shape the fruit into such that Felipe can pick at his preferred optimal ripeness for real varietal character twinned with place. The nose is alive with leafy underbursh, dark red berry notes, crushed granite, sun on stone and more. The palate is rich yet remains fluid and bright, with masses of brambly fruit, rocky notes and texture, with a slight saline edge that further lifts this generous wine.

Food Match

Lean red meats, slow cooked beef or beef ragu.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle Del Maipo

Winemaker:
Felipe Müller

Grape Varieties:
Cabernet Sauvignon 100%

Suitable for:
Vegan

Bottle Barcode:
7804647210425