

# TABALI ROCA MADRE

## MALBEC

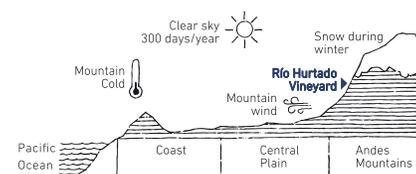
### 2019



#### VALLE DE LIMARÍ

ALTITUDE: 1.600 METROS  
SOIL: VOLCANIC ROCK  
EAST FACING SLOPE

Latitud: 30° 20'5,7" S  
Lenght: 70°37,5'54" O



#### VINEYARD

This wine was produced exclusively with Malbec grapes from our Río Hurtado vineyard, which is in the Limari Valley right in the Andes mountains, just 45km from Argentina. At an altitude of 1,600 metres above sea level, this singular mountain vineyard is one of the three highest in Chile.

#### CLIMATE

The vineyard is on an east-facing slope and only receives sunshine in the mornings and therefore great thermal amplitude - the difference between daytime and night-time temperatures can even exceed early afternoons. There is therefore great thermal amplitude - the difference between daytime and night-time temperatures can even exceed 20°C. In winter the vineyard can be completely covered with snow while rain is falling lower down in the valley.

#### SOIL

This is a very special soil, because the volcanic rock (andesite) decomposed right there and slowly formed a thin layer of soil. There is not much, as the mother rock in this area is just a meter from the surface. It is very fractured and this enables the roots to venture down and explore the whole geological profile. This lends the wines quality, elegance, complexity and, above all, an unrivalled typicity.

#### PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to ensure the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the second week of February, when the grapes had reached the optimum phenolic ripeness. The clusters were manually selected before going to the destemmer, where the grapes were separated from their stalks. The grapes passed once more through a manual selection before being fed into small stainless steel tanks where they fermented at 22-27°C. The wine was aged in French oak barrels for 18 months.

#### TASTING NOTES

The nose is an explosion of flowers, very elegant and layered, subtle and complex. In the glass it evolves slowly, revealing an extraordinary freshness and exuberant aromas of peaches, aromatic herbs and flowers. Its smooth, refined tannins and texture seem incredible for a wine from a vineyard that is just five years old. This Malbec seems to reflect the clear sky, the cool breezes and the impressive, dramatic landscape in its brilliant, expressive flavours. This is a mountain Malbec, unique and very special.

#### TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Malbec  
Harvest: 15th of February  
Alcohol: 14%  
PH: 3.59  
Total Acidity: 5.25 g/l  
Residual Sugar: 2.48 g/l