



Tabali Reserva Syrah 2012

The nose has a fresh pepperiness and aromas of warm star anise. The palate is rich and concentrated with dark fruit and punchy tannins yet also elegant and well balanced with great structure and a remarkably long finish.

Situated in one of the northernmost vineyard regions in Chile, approaching the edge of the Atacama Desert, Tabalí commands a unique location in the heart of the Limarí Valley. Fog blankets the Limarí area each morning and afternoon coastal breezes bring cool air which moderates the ripening of the grapes. The result is a range of truly distinctive wines with elegance, restraint and minerality. The dynamic young team lead by Felipe Muller (winemaker) and Hector Rojas (viticulturalist) have already scooped a cabinet full of the wine world's most prestigious trophies. In fact, the leading Chilean newspaper El Mercurio, published an article on January 10th 2014 naming the two best winemakers of Chile. In the article, Felipe Müller is honoured for his ability to understand Tabalí's distinctive terroir and use it to create remarkable wines, unique for Chile. According to the newspaper: "Today, more than ever, the wines of Tabalí are among the best wines produced in Chile".

The vines are planted on alluvial soil which is a mix of gravels of different sizes, clay and sand with high concentrations of limestone. This geological composition makes this place unique in Chile. The growing conditions here produce healthy, disease free grapes.

The fruit was handpicked, with a very careful selection of bunches and then grapes in the winery. Fermentation was in small stainless steel tanks at a controlled temperature followed by a short post-fermentation maceration. The wine was aged for 10 months in French oak.

Try with roast beef and lamb and tasty farmhouse cheeses – and yes, the bottle really does look like this!

Producer: Tabali

Winemaker: Felipe Muller

Country of Origin: Chile

Region of Origin: Limari

Grapes: Syrah

ABV: 14.0%

Closure Type: cork

