



The Daily Drinker

2017 Carmenère Pedregoso, Tabali

ref. TABA170 WIN19






Wine Variety: Carmenère is an historic Médocain grape variety, predating Cabernet Sauvignon in the vineyard of the Gironde's Left Bank. Its relation to other grapes has been better understood through DNA profiling and it seems that Carmenère, Merlot, Cabernets Sauvignon and Franc and Malbec are all part of the Carment grouping of varieties i.e. are all related in some way. Carmenère was confused with Merlot for many years in such places as Chile and Italy, but in France, its plantings dwindled after the Phylloxera outbreak, as other vines offering more reliable fruit set (one of Carmenère's weaknesses) were substituted. As with Malbec in Argentina and Tannat in Uruguay, so Carmenère has become the signature grape of Chile, where experiments are well under way to find the best vineyard sites for this variety.

Wine Region: The wine producing areas in Chile are all situated in the central latitudes of this elongated country. The Limari Valley is located in Coquimbo, to the north of Chile's vineyards. Coquimbo was once a centre for pisco production but is now increasingly known for wine.

Wine Producer: Guillermo Luksic bought land in the Limari Valley in the early 1990s, planted grapes and bottled his first wine in 2002. Tabali was the first commercial winery here. The company is now run by Guillermo's son Nicolas. In 2013 Tabali expanded into Maipo with the purchase of a Cabernet Sauvignon vineyard there.

Single Bottle **£11.75**
member price: £10.58

Six Bottle Case **£70.50**
member price: £63.45

 Style: Red - medium-bodied	 Grape Variety: Carmenère	 Producer: Tabali	 Serving Temperature: 17°C
 Alcohol Content: 14%	 Country: Chile	 Appellation: Limari Valley	 Drink By: 2021
 Bottle Size: 75cl	 Region: Coquimbo	 Colour: Still Red	 Food: Asian/Spicy BBQ Beef Casseroles and Stews Lamb Vegetables

Tasting Notes:

Very deep colour indeed: stops just short of being opaque. And it's ruby red. This has a floral character (I often find something floral in wines made from this variety). There's a hint of chocolate, too, to the really rather domestic fruit character: dark raspberries; cherries and ripe plums, all laced through with a dried herb aroma. Perhaps there's something of a warm greenhouse tomato here as well. Entry is cool, has a fluid density. Tannin appears and it is lightly tacky, quite upright, increasingly supportive. The palate is an upright thing, nicely incisive. It develops a granular mineral texture to the structure towards the back. Beef'd be good.

#3wordtastingnote: floral, chocolate, plum

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