

Tabali

Tabalí's Roca Madre 2018 is a profound Chilean Malbec shaped by altitude, fractured volcanic rock, and minimal intervention winemaking.

VIÑA TABALÍ Valle del Limarí



Roca Madre Malbec 2018

Limari Valley, Chile

Region and Vineyards

Roca Madre originates from the Río Hurtado vineyard, perched at **1,600 metres** above sea level in the Andes Mountains of the **Limarí Valley**, just 45 km from the Argentinian border. This is one of the **three highest vineyards in Chile**, situated in a dramatic landscape marked by its proximity to snow-capped peaks and its extreme climatic conditions. The vineyard faces east, ensuring it receives **morning sunlight** and is shielded from intense afternoon heat. This diurnal temperature shift, with hot days and cold nights, preserves acidity and aromatic complexity.

The vineyard's soil is a rare and defining feature: it lies on a **thin layer of decomposed volcanic andesite**, where the **mother rock lies just a meter below the surface**. This fractured rock allows deep root penetration and excellent drainage, acting as a natural stress factor that contributes to the wine's **intensity, finesse, and unmistakable mountain character**. Snowfall in winter and extremely limited yields reinforce the site's unique viticultural profile.

Winemaking

This wine is made from **100% Malbec**, harvested by hand on **March 2nd**, once phenolic maturity was achieved. The grapes were picked into **20-kg bins** to protect the fruit, followed by **two stages of manual sorting** to ensure only pristine berries proceeded to fermentation.

Fermentation took place in **small stainless-steel tanks** at temperatures ranging from 22°C to 27°C. Extraction was managed with precision to preserve the aromatic integrity of the fruit. The wine then underwent **aging in French oak barrels for 18 months**, adding subtle layers of texture and complexity while respecting the varietal purity and terroir signature.

Alcohol :14,00 %

Composition: 100% Malbec

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Tasting Notes

- **Color**: Deep, vivid purple with youthful intensity and vibrancy.
- **Aroma**: A floral explosion, violet and wild herbs meet delicate peach, with underlying notes of mountain air and crushed rock.
- **Palate**: Exceptionally fresh and refined, with silky tannins, elegant structure, and a layered mouthfeel. The finish is long and mineral-driven, capturing the high-altitude origin with clarity and finesse.

Did you know?

"Roca Madre" means **"mother rock"**, referencing the shallow layer of decomposed volcanic andesite that defines this vineyard. Its proximity to the surface forces vines to struggle and reach deep into the fractured stone, producing wines of rare **energy, typicity, and textural precision.** This is especially remarkable considering the vineyard was only **five years old** when this vintage was produced.

Wine Pairing Ideas

- **Lamb tagine with Moroccan spices** , the floral and herbal elements of the wine elevate the dish's aromatics.
- **Venison loin with blackberry reduction** , a natural match for the wine's fresh dark fruit and elegant structure.
- **Charcoal-grilled eggplant with tahini and mint** , highlights the wine's mineral and herbal nuances.
- **Beef short ribs with wild herbs** , complements the wine's mountain character and supple tannins.

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Robert Parker (RP) : 96 Points (2018)

I was blown away by the juicy and hedonistic 2018 Roca Madre, a very complete vintage for this unique wine produced with grapes from young vines in the Valle Hurtado of Limarí at 1,600 meters in altitude. It's varietal, floral, perfumed and intoxicating, very showy and with a seamless, round and lush palate with pristine flavors and nicely integrated oak after spending 21 months in fourth use French barriques. There is a jump in quality in this wine with this vintage, helped by the very good vintage. 8,400 bottles were filled in May 2020.