

Tabali

A flagship cuvée from Tabalí, Payen 2018 is a bold yet refined blend of Syrah and Cabernet Franc that captures the purity and mineral strength of Chile's coastal limestone soils.

VIÑA TABALÍ
Valle del Limarí



Payen 2018

Limari Valley, Chile

Region and Vineyards

Tabalí Payen 2018 originates from the Talinay vineyard in the Limarí Valley, northern Chile, just 12 km from the Pacific Ocean. Adjacent to the Fray Jorge National Park—a UNESCO World Biosphere Reserve—this site enjoys constant marine breezes that moderate summer highs to just 23.5°C, establishing it as **the coolest vineyard site in the valley**. These conditions allow for slow ripening and excellent aromatic development.

What truly defines the vineyard is its **calcareous, fractured limestone soil**, formed from an ancient marine terrace now exposed at the surface. The soil's porosity and high calcium carbonate content support deep root penetration and regulate vine hydration, contributing to the **textural finesse and minerality** of the wines, reminiscent of some of the world's most prestigious terroirs.

Winemaking

The 2018 vintage is a blend of **93% Syrah and 7% Cabernet Franc**, harvested manually on March 28 into small 20 kg bins. Fruit was meticulously sorted, with 70% gravity-fed into small stainless steel tanks and 30% undergoing **whole grape fermentation in French oak barrels**. Gentle daily pump-overs helped extract optimal color and aroma while preserving elegance.

The wine was then **aged for 18 months in French oak barrels**, 90% of which were new and 10% third-use, providing structure and depth while maintaining balance with the fruit. The result is a wine that displays intensity and texture, yet remains finely integrated and poised.

Tasting Notes

- **Color**: Deep red with violet reflections.
- **Aroma**: A rich bouquet of cherries, blueberries, violets, black pepper, and a subtle touch of smoke and spice.
- **Palate**: Full-bodied and harmonious, with concentrated dark fruit, refined tannins, and oak perfectly woven into the wine's core. A long, smooth, and elegant finish.

Alcohol :14,50 %

Composition: 93% Syrah, 7% Cabernet Franc

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Did you know?

The name *Payen* is inspired by a pre-Columbian term referencing **sacred origins**, underlining the wine's connection to its singular geological and climatic environment. As Tabalí's **flagship red**, it represents the pinnacle of the estate's winemaking philosophy: terroir-driven precision and balance.

Wine Pairing Ideas

- **Lamb shank with rosemary jus** - The wine's structure and spice harmonize beautifully with rich, slow-cooked meat.
- **Beef tenderloin with black garlic purée** - Echoes the wine's depth and smooth tannic profile.
- **Duck breast with blackberry sauce** - Highlights the fruit concentration and aromatic complexity.
- **Roasted eggplant with miso glaze** - A bold vegetarian match for the wine's smoky undertones and richness.



Robert Parker (RP) : 94 Points (2018)

The top Syrah is the 2018 Payen, which contains 7% Cabernet Franc, all from their vineyards in Talinay. It has very much the character of the Syrah in a Northern Rhône style with oily notes of black olives, ripe violets and tar and a peppery and spicy twist from the Cabernet Franc. It has to be the finest vintage for this bottling, which combines good ripeness and weight with elegance and balance. Syrah on limestone is also quite tannic and might need a little more time. 12,000 bottles were filled in October 2020 after 18 months in used barriques.