



TABALÍ

RESERVA ESPECIAL

SAUVIGNON BLANC 2013

ORIGIN

This wine was made entirely from grapes from our own vineyards located in the coastal area of the Limarí Valley in the north of Chile.

VINEYARD

The vines are planted in the oldest alluvial terrace of the Limarí river. The soil profile is a mix of gravel of different sizes, clay and sand, with high concentration of active calcium carbonate (limestone) and different types of salt, caused by the limited rainfall (70 – 100 mm) in the area. This geological condition makes the area unique in Chile in terms of soil formation and composition.

CLIMATE

The vineyards are planted 29 km from the Pacific Ocean, which has a great influence on the temperatures of the Limarí Valley due to the strong daily breezes, cooling the area and making it very suitable for grape growing. In addition, the spectacular phytosanitary conditions of the grapes because of the absence of rain during the harvest season make this area a paradise for vines and good quality grape.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Sauvignon Blanc
Origin: South facing slopes of blocks G2 A, G3 A and G4 A
Yield: 6.000 Kgs. per ha
Alcohol content (Vol%): 13.5%
PH: 2.92
Total Acidity: 4.46 g/l (Tartaric Acid: 6.83 g/l)
Residual Sugar: 1.3 g/l

PRODUCTION

From pruning to harvesting, all work done in the vineyard is completed under the careful supervision of the viticulture and winemaking team in order to produce the best quality fruit possible.

The fruit was handpicked and then placed in 20kg cases to avoid damage to the grapes. Picking started the second week of April, when the grapes reached their optimal phenolic maturity. The bunches were hand-sorted before going to the destemmer where the grapes were separated from the stems. After the destemmer the grapes were hand-sorted again. Fermentation was carried out in stain-less steel tanks at 12-13°C.

AGEING

The wines were aged in stainless steel tanks.

TASTING NOTES

This wine has a pale yellow colour with green hints, and it is very clean and brilliant. On the nose it shows a great character, complexity and elegance, and it has very intense and unique minerality, with some notes of citrus and white flowers, and a touch of green aromas. On the palate it has gorgeous volume, and it is mineral, crispy, with great acidity and salty aftertaste due to the limestone soil. Very long, fresh and elegant finish.



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Valle del Limarí
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