



TABALÍ TALINAY SAUVIGNON BLANC 2013

ORIGIN

Talinay is located in the North of Chile, in Limarí Valley, next to the Fray Jorge National Park and inside a UNESCO Biosphere reserve. The Talinay wines capture the pure natural taste of the untamed coast of Limarí.

VINEYARD

Coming from a unique vineyard in Chile, located in a small hidden valley almost touching the sea, this place will set the new standard for cool climate viticulture in the country. This is the only vineyard in Chile planted over pure limestone soil (calcaire or chalky soil). The soil condition of Talinay is not found in other Chilean wine regions and that's why this vineyard is so exclusive. Talinay wines stand for elegant and complex wines, with high natural acidity, concentration, balance and great ageing potential.

CLIMATE

The vineyard is located 12km away from the Pacific Ocean in a very special place, with constant presence of cold sea breezes. Temperatures in this area of the Limarí appellation are lower than in the rest of the valley. Maximum average temperatures in the summer months never go above 23.5°C which means that grapes in this area are harvested 2 or 3 weeks later than in other Chilean coastal regions. Unique for the area is the "Camanchaca" fog that comes from the sea, surrounds the valley, and blankets the small grapes with a cool coastal breeze.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Sauvignon Blanc
Yield: 6.000 Kgs per ha
Harvest: second week of March
Alcohol content (Vol%): 13.5%
PH: 3,1
Total Acidity: 4.62g/l (Tartaric Acid: 7,07g/l)
Residual Sugar: 1.53g/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. Picking of the grapes started the 10th of March. 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. The winery is built in such a way that the fruit and wine are transported by gravity. The winery aims to avoid any unnecessary pumping and relies on nature to do the work where possible.

AGEING

Fermentation was done in small stainless steel tanks at very low temperatures (11°-13°C) in order to keep all the flavours, freshness and aromas of the fruit in the wine. After the alcoholic fermentation, the wine stayed with the heavy lees and received daily movement in order to enhance the volume, quality and character of the wine.

TASTING NOTES

This Sauvignon Blanc shows the unique character of the Talinay terroir. On the nose, it displays great elegance and extraordinary minerality, with alluring perfume of spring flowers and citrus, in perfect balance with a crisp, lively and very complex palate.



TABALÍ

Valle del Limarí

www.tabali.com