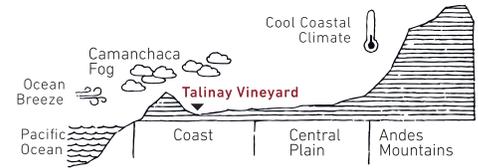




TABALI

TABALÍ TALINAY CHARDONNAY 2015

VALLE DE LIMARÍ
ALTITUDE: 150 METERS
SOIL: LIMESTONE SLOPES
DISTANCE TO THE OCEAN: 12 KMS



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.

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.

SOIL

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.

PRODUCTION AND AGEING

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 9th of April. 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.

Fermentation was done 100% in French oak barrels from the most prestigious Burgundian cooperages that work with very exclusive forests such as Fontainebleau, Jupille and Vosges. The wines were aged for 11 months with daily batonage in order to enhance the volume, quality and character of the wine.

TASTING NOTES

This wine has a pale yellow colour, and is very clean and brilliant. On the nose it shows an astonishing purity and precision, with the unique mineral character of the Talinay terroir. Balanced by a rich, creamy bouquet it reveals an attractive harmony of freshness, fullness and vibrancy, with in a lingering, elegant finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Chardonnay
Yield: 5.000 Kgs per ha
Harvest: Second week of April

Alcohol Content (Vol%): 13.5%
PH: 3.27
Total Acidity: 4.53 g/l (Tartaric Acid: 6.93 g/l)
Residual Sugar: 1.00g/l

