



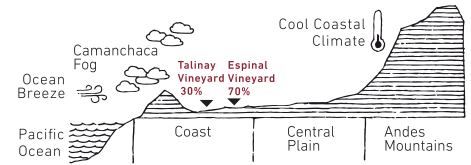
TABALI

TABALÍ VETAS BLANCAS PINOT NOIR 2016

VALLE DE LIMARÍ

TALINAY VINEYARD
ALTITUDE: 150 METERS
SOIL: LIMESTONE SLOPES
DISTANCE TO THE OCEAN: 12 KMS.

ESPINAL VINEYARD
ALTITUDE: 250 METERS
SOIL: ALLUVIAL WITH LIMESTONE VEINS
DISTANCE TO THE OCEAN: 24 KMS.



VINEYARD

30% of the grapes for this wine come from the Talinay vineyard and 70% from the Espinal vineyard. The Talinay vineyard is located in the Limarí Valley on the indomitable cool coast of northern Chile. It is next to the Fray Jorge National Park, in an area that UNESCO has declared a World Biosphere Reserve. The Espinal vineyard is also located in the coastal part of the valley and is an ancient alluvial terrace.

CLIMATE

The Talinay vineyard is situated in a very special area, 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that we experience much lower temperatures than the rest of the valley. The Espinal vineyard is located 24km from the coast. It is windy in the afternoons and is technically classed as a cool area for wine production.

SOIL

The Talinay vineyard is planted on calcareous soils where the rock is limestone. This is a place with a geological phenomenon that is unique in Chile. This has come about because it is an ancient marine terrace that is now on the surface. It has a very porous, fractured limestone soil, which enables the roots to easily explore the rock, which in turn acts as a hydric regulator and an extraordinary source of calcium carbonate. The Espinal vineyard is located on an alluvial terrace that reveals different levels of clay at the surface. This gives way to a matrix of alluvial soil (volcanic rock which was rounded by erosion as it was carried many kilometres from high up in the Andes mountains). This soil is very stony but has veins of limestone in the form of dust, mainly consisting of calcium carbonate.

PRODUCTION AND HARVEST

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best possible quality. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the first week in April, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. Then they were subject to a cold soak for 8 days at 8°C, before continuing on to the alcoholic fermentation in small stainless steel tanks at controlled temperatures. Next came a second maceration, lasting 3 days. This wine was aged in French oak barrels for 12 months.

TASTING NOTES

Deep, shiny, ruby red colour. The nose displays complex, fresh aromas with outstanding fruity intensity, full of cherries, strawberries and spices, all perfectly integrated with the French oak. In the mouth, this wine is fresh, delicate and well-balanced with good acidity. A seductive wine with an elegant and pronounced finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Pinot Noir
Origin: Blocks 49, 52 y 53
Yield: 6.000 Kgs per ha
Harvest: First week of April

