

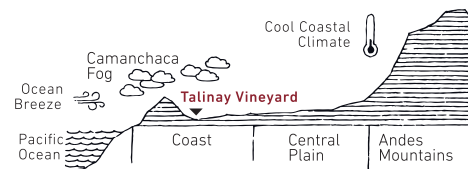


TABALI

TABALÍ TALINAY SAUVIGNON BLANC 2015



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



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.

CLIMATE

This 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, making this the vineyard with the coolest climate in the whole Limarí Valley. In summer, the maximum temperature is 23.5°C, which means that we can harvest 2-3 weeks later than the other coastal areas in Chile.

SOIL

This is the most important factor in the character of the wines from this vineyard. The vineyards are planted in calcareous soils where the rock is limestone. This is a place with a geological phenomenon that is unique in Chile and that gives a very particular characteristic to the wines. 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. This mineral has a significant effect on the quality of the great wines produced in some of the world's most famous wine regions.

PRODUCTION AND AGEING

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 quality fruit possible. The grapes were hand-harvested into 20kg-containers. The harvest began on 10 March. The clusters were then subject to a careful selection process. Different methods were used to produce small quantities of concentrated, high-quality grapes. The fermentation took place in small stainless steel tanks at very low temperatures (11°C-13°C) in order to retain all the freshness and fruit flavours and aromas in the wine. If the wine is light-bodied, it is subjected to a daily stirring regime to bring out the volume, quality and character of the wine.

TASTING NOTES

This Sauvignon Blanc reflects the unique character of the Talinay terroir. The nose reveals great elegance and minerality, with aromas of spring flowers and citrus fruit. This balances perfectly with the fresh, vibrant and complex palate.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Sauvignon Blanc
Yield: 6.000 Kgs per ha
Harvest: Second week in March

Alcohol Content (Vol%): 13.5%
PH: 2.98
Total Acidity: 4.83 g/l (Tartaric Acid: 7.39 g/l)
Residual Sugar: <1g/l