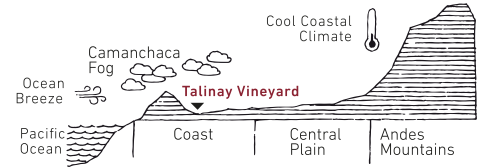




TABALI

TABALI TALINAY PAI PINOT NOIR 2018

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



VINEYARD

The Talinay vineyard is located in the Limari 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. For this wine, the grapes come from a unique 1.15 hectares of vines that were planted in 2012.

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 Limari 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. It was produced with grapes from two massal selections from Vosne-Romanée and Gevrey-Chambertin in Burgundy. The grapes were hand-harvested on 15th of February into 20kg-bins to avoid any damage to the fruit. First, the clusters were very carefully selected, then 60% destemmed and the other 40% whole cluster. Then they underwent a cold soak for 7 days at 8°C, followed by the alcoholic fermentation with native yeasts in small stainless steel tanks at controlled temperatures of between 20°C and 26°C. This was accompanied by gentle (very soft) manual pump-overs to extract all the colour and flavours from the grapes. Thereafter, the wine macerated for a short time to give it greater body. Finally, the wine was aged for 12 months in French oak barrels from prestigious sources such as Fontainebleau, Jupille, Bertrange, Tronçais and Allier. All of the wine underwent malolactic fermentation.

TASTING NOTES

Wild cherry in color, the nose conveys suggestions of damp earth, undergrowth, red fruit and herbs plus hints of roses, sweet spices and sandalwood. Chalky on the palate, it's firm, tense and it has a well-judged freshness and gentle mouthfeel. This is a direct, balanced wine that shows the Talinay saltiness and austerity with added complexity and elegance. Subtle, delicate and refined, with wonderfully nuanced tannins. This wine is taking this variety to a new level in Chile.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Pinot Noir
Harvest: 15th of February
Slope: 30% north-facing slope
N° of plants per hectare: 12.500
Planted Surface: 1,13 hectares

Alcohol Content (Vol%): 12.5%
PH: 3.50
Total Acidity: 3.46 g/l (Tartaric Acid: 5.30 g/l)
Residual Sugar: 2.04 g/l
N° of bottles produces: 6.000

