

TABALI TALINAY CALIZA

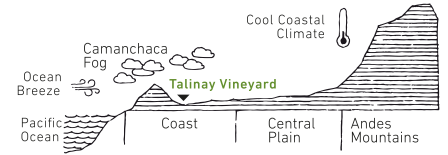
CHARDONNAY

2022



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. Caliza comes from a small plot of 0.7 hectares, where the highest concentration of limestone is found in the soil, planted in 2006 with a density of 5,000 plants per hectare.

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. The grapes were hand-harvested on the 25th of February into 20kg-bins to avoid any damage to the fruit. The grapes were manually selected to ensure that only the best entered the fermentation process. Then the wine fermented in French oak barrels from prestigious sources such as Fontainebleau, Jupille and Vosges and was aged in them for 10 months.

TASTING NOTES

Pale yellow in color, Caliza is a wine with great depth, long, tense, juicy and with nerve. Saline, mineral notes and great verticality in the mouth. Undoubtedly a wine with character, in which the extraordinary qualities of the Talinay vineyard are represented.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Chardonnay
Harvest: February 25th
Alcohol: 12.8%
PH: 3.2
Total Acidity: 8.6 g/l
Residual Sugar: <1.6 g/l

