

TABALI TALINAY

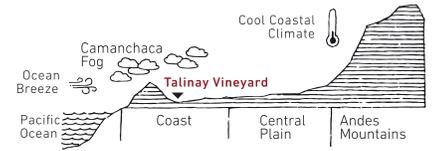
CHARDONNAY

2022



VALLE DE LIMARÍ

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



VINEYARD

The Talinay vineyard is located in the Limarí Valley on the untamed 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.

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 February 25 into 20kg-bins to avoid any damage to the fruit. The pressing was made with whole clusters in order to avoid high phenolic content and ensure a good pH and acidity in the juice, followed by a cold settling process of 18 hours to take out the heavy lees. 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

This pale yellow-coloured Chardonnay reflects the unique mineral character of the terroir at Talinay, which balances perfectly with its delicious, creamy, vibrant palate. The nose reveals impressive purity and precision, balanced with a harmonious freshness. The finish is persistent and elegant.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Chardonnay
Yield: 5.000 kgs per ha
Harvest: February 25
Alcohol: 13%
PH: 3.12
Total Acidity: 8.25 g/l
Residual Sugar: 1.25 g/l