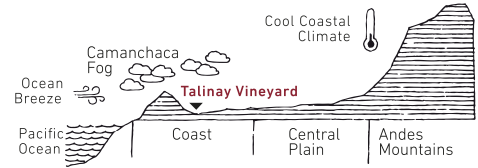




TABALI

TABALI TALINAY LÍTICO MALBEC 2017

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.

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 ensure the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began on the 20th of March, when the grapes had reached the optimum phenolic ripeness. The clusters were manually selected before going to the destemmer, where the grapes were separated from their stalks. The grapes passed once more through a manual selection before being fed into small stainless steel tanks where they fermented at 22-27°C. The wine was aged in French oak barrels for 18 months.

TASTING NOTES

Purple in color. The floral nose features hawthorn and violets against a sour cherry backdrop. It offers excellent freshness, chalky tannins and a concentrated profile, juicy on the tongue with a lengthy finish.



TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Malbec
Harvest: 20th March
Alcohol (Vol%): 14,5%

PH: 3.38
Total Acidity: 5.58 g/l
Residual Sugar: 2.39 g/l