

TABALI VETAS BLANCAS

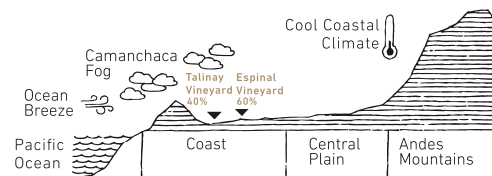
CHARDONNAY

2022

VALLE DE LIMARÍ

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

ESPINAL VINEYARD
 ALTITUDE: 250 METERS
 SOIL: ALLUVIAL WITH LIMESTONE VEINS
 DISTANCE TO THE OCEAN: 24 KMS.



VINEYARD

40% of the grapes for this wine come from the Talinay vineyard and 60% from the Espinal 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. The Espinal vineyard is also located in the coastal part of the valley and is an ancient alluvial terrace.

CLIMATE

The Talinay 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. The Espinal vineyard is located 24km from the coast. It is windy in the afternoons and is technically classed as a cool area for wine production.

SOIL

The Talinay vineyard is planted on calcareous soils where the rock is limestone. This is a place with a geological phenomenon that is unique in Chile. 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. The Espinal vineyard is located on an alluvial terrace that reveals different levels of clay at the surface. This gives way to a matrix of alluvial soil (volcanic rock which was rounded by erosion as it was carried many kilometres from high up in the Andes mountains). This soil is very stony but has veins of limestone in the form of dust, mainly consisting of calcium carbonate.

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-bins to avoid any damage to the fruit. The harvest began in the first week of March, when this variety had reached the optimum aromatic and phenolic ripeness. Later the clusters were carefully selected. The fermentation took place in French oak barrels and the wine remained there, undergoing battonage until it was bottled.

TASTING NOTES

This intense Chardonnay is a yellow colour with subtle green hues. It has abundant fresh fruit with citrus notes and it is very elegant in the mouth. It also has great minerality typical of the wines from Limarí, with notes of citrus fruit, pineapple and honey. The time spent in French oak barrels has lent this wine complexity and this combines with a refreshing, pleasant acidity. A long, elegant finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
 Varieties: 100% Chardonnay
 Yield: 6.000 kgs per ha.
 Harvest: First week of March
 Alcohol: 13%
 PH: 3.15
 Total Acidity: 7.01 g/l
 Residual Sugar: 1.25 g/l

