

TABALI VETAS BLANCAS

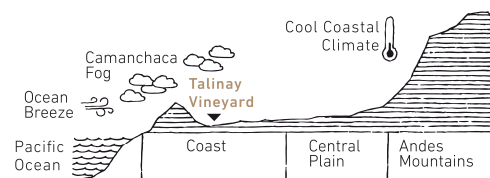
SAUVIGNON BLANC

2023



VALLE DE LIMARÍ

ALTITUDE: 150 METERS
 SOIL: LIMESTONE SLOPES
 DISTANCE TO THE OCEAN: 12 KMS
 SOUTH FACING SLOPE



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, 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 on limestone slopes. 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 wine 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 into 20kg-bins to avoid any damage to the fruit. The harvest began in the last 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 stainless steel tanks at low temperatures (11°C-13°C) in order to retain all the freshness and fruit flavours and aromas in the wine. 100% of the wine was aged in stainless steel tanks.

TASTING NOTES

This wine stands out because of its pale yellow colour with greenish hues, giving the wine a very clean and shiny appearance. The nose displays great character, complex elegance and a very intense, singular minerality, with some notes of citrus fruit, whitflowers and a hint of greenness. This is a full-bodied wine with minerality and high acidity, together with a salty aftertaste thanks to the chalky soil. Very long in the mouth, with a fresh and elegant finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
 Varieties: 100% Sauvignon Blanc
 Yield: 7.000 kgs per ha.
 Origen: : South-facing slopes in blocks G2A, G3A Y G4A
 Alcohol: 13%
 PH: 2.86
 Total Acidity: 6.89 g/l
 Residual Sugar: 1.20 g/l