

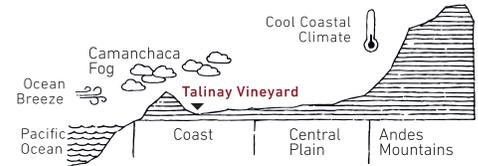


TABALI

TABALÍ TALINAY PINOT NOIR 2014



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 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 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 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 3 April into 20kg-bins to avoid any damage to the fruit. The clusters and grapes were very carefully selected to ensure that only the best grapes were vinified. The fermentation took place in stainless steel tanks following a fairly traditional vinification process. First, the clusters were very carefully selected, then destemmed and selected one last time. Then they underwent a cold soak for 7 days at 8°C, followed by the alcoholic fermentation in small stainless steel tanks at controlled temperatures of between 20°C and 28°C. This was accompanied by gentle manual pump-overs to extract all the colour and flavours from the grapes. Finally, the wine macerated for a short time to give it greater body. Following the fermentation, all of the wine was aged for 12 months in French oak barrels from prestigious sources such as Fontainebleau, Jupille, Bertrange, Tronçais and Allier. All of the wine underwent malolactic fermentation.

TASTING NOTES

Clean, shiny red colour. This Pinot Noir has complex mineral notes, with abundant red fruit and a distinctive earthy character. It is delicious and fresh. The mouth is broad, creamy and highly textured, with finely balanced flavours and a long, captivating finish.

TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Pinot Noir
Yield: 6.000 Kgs per ha
Harvest: First week in April

Alcohol Content (Vol%): 13.5%
PH: 2.36
Total Acidity: 3.86 g/l (Tartaric Acid: 5.90 g/l)
Residual Sugar: 2.36 g/l