Tabalí Talinay Vineyard Pinot Noir, DO Valle de Limarí 2023

CTA0672023

Viña Tabalí

— Limari Valley, Chile

We're not saying it's easy being a winemaker in Chile but if you could choose just about the perfect conditions to work from, you'd probably end up here. Typically Talinay, this is bright, fresh and beautifully elegant.

Production

The Talinay vineyard is located just 12 km from the Pacific Ocean, hidden away in a small valley of Limari. This unique location provides truly excellent conditions for cool climate viticulture and is the only vineyard site in Chile to be planted over pure chalk/limestone soil – producing elegant and refined wines. The constant breeze that drifts from the ocean and over the vines creates the coolest vineyards in Limari. Proximity to the dry Atacama desert ensures the vines are virtually rot and disease free. Maximum average temperatures in the summer months never go above 23,5°C which in terms of picking means 2 or 3 weeks later than other Chilean coastal regions. The small grapes were gently ripened by the cool summer days, freshened by the coastal breeze and the local autumn mist, the famous Camanchaca". The fruit was hand picked in March and underwent careful bunch selection by the viticulture team. Bunches were very carefully selected, then the 70% destemmed and the other 30% whole cluster. Then they underwent a cold soak for 7 days at 8°C, followed by the alcoholic fermentation with native yeasts in small stainless steel tanks at controlled temperatures of between 20°C and 26°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, Troncais and Allier. All of the wine underwent malolactic fermentation.

Tasting note

Pretty crimson in colour. Crushed red cherry fruit combines with a floral violet note, to make the aroma hugely alluring. The palate shows typical characteristics of the Talinay vineyard. Salinity, stony minerality and refreshing acidity. It's also shows plenty of black and Italian-esque sour cherry fruit characters and a long, captivating finish.

Food Match

Grilled lamb, roast duck, guinea fowl.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
7808734201204