Tabalí Pedregoso Gran Reserva Sauvignon Blanc, DO Valle de Limarí 2024

CTA0062024

Viña Tabalí

— Limari Valley, Chile

2023 Vintage

IWC

Tim Aktin 2025
Internal 2025

Uniquely focussed Sauvignon Blanc displaying Limari's distinctive limestone profile. From their Talinay vineyard.

Production

The Talinay vineyard is situated 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that they 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. The vineyards are planted on calcareous soils where the rock is limestone. The vines are located in a place with a geological phenomenon that is unique ib 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. Every single task in the vineyard, from pruning to harvesting, is carefully supervised by the winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested to avoid any damage to the fruit. The clusters are very carefully selected, then destemmed one last time. The fermentation takes place in small 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.

Tasting note

Immediate nose of lemon grass and lime leaf over a lifted pallet of citrus zest and tarragon. The wine has the chalky minerality of a hugely distinct and satisfying Sauvignon Blanc. The wine has the chalky minerality and tell-tale salinity of Talinay's limestone soils.

Food Match

Great with fresh fish dishes such as sushi or carpaccio of tuna.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
7804300126988