Tabalí Talinay Vineyard Sauvignon Blanc, DO Valle de Limarí 2024

CTA0722024

2024 Vintage

Viña Tabalí

— Limari Valley, Chile

Decanter External 2025

A Sauvignon like no other. Extraordinary freshness and minerality are complimented by zesty citrus fruits.

Production

The vineyard is situated 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. 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. The harvest began on the 10th of March. The clusters were then subject to a careful selection process. Different methods were used to produce small quantities of concentrated, high-quality grapes. The fermentation took place in small stainless steel tanks at very low temperatures (11°C-13°C) in order to retain all the freshness and fruit flavours and aromas in the wine.

Tasting note

This Sauvignon Blanc shows the unique character of the Talinay terroir. On the nose, it displays intense herbaceous notes with gentle elderflower and lime. The palate has striking acidity and clean flavours of lime, lemon and nettle. The nerve of acidity is complimented by the minerality that comes from the pure limestone soils.

Food Match

Longs for ceviche and other fresh seafood dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
17808734201492