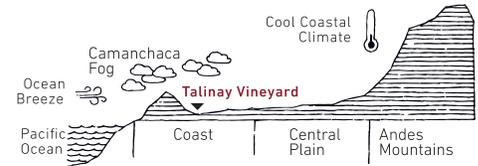




TABALI

## TABALÍ TALINAY SYRAH 2014

VALLE DE LIMARÍ  
ALTITUDE: 150 METERS  
SOIL: LIMESTONE SLOPES  
DISTANCE TO THE OCEAN: 12 KMS



### VINEYARD

The Talínay 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 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 in the first two weeks in 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. All of the wine was aged for 12 months in French oak barrels from prestigious sources such as Fontainebleau, Jupille, Bertrange, Tronçais and Allier.

### TASTING NOTES

Intense violet in colour. The nose is complex and elegant with aromas of spices, black fruit, violets and graphite. The tannins are firm and juicy, lending the wine great structure, persistence and complexity. This wine has excellent ageing potential.



### TECHNICAL INFORMATION

Winemaker: Felipe Müller  
Varieties: 100% Syrah  
Yield: 5.000 Kgs per ha  
Harvest: First two week in April

Alcohol Content (Vol%): 14.5%  
PH: 3.29  
Total Acidity: 4.09 g/l (Tartaric Acid: 6.26 g/l)  
Residual Sugar: 2.93 g/l