

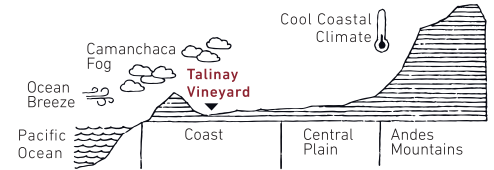


TABALI

TABALÍ VETAS BLANCAS RIESLING 2014

VALLE DE LIMARÍ

ALTITUDE: 150 METERS
SOIL: LIMESTONE SLOPES
DISTANCE TO THE OCEAN: 12 KMS
SOUTH FACING SLOPE



VINEYARD

The Talinay vineyard is located in the Limarí Valley on the untamed 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 on limestone slopes. 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 fruit is hand-harvested generally in late March or early April. The grapes were put 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 small stainless steel tanks at low temperatures (13°C to 15°C) in order to retain all the freshness and fruit flavours and aromas in the wine. The wine was bottle-aged, where the Riesling achieves its full potential by gaining in complexity.

TASTING NOTES

Yellow-coloured with green hues, the nose is intense, complex and elegant, featuring mineral notes, citrus aromas and white flowers. In the mouth, it has a delicate texture and a sharp acidity that lends it great freshness.



TECHNICAL INFORMATION

Winemaker: Felipe Müller
Varieties: 100% Riesling
Yield: 6.000 Kgs per ha
Harvest: 28 march

Alcohol (Vol%): 12.5%
PH: 2.8
Total Acidity: 4.46 g/l (Tartaric Acid: 6.83 g/l)
Residual Sugar: 11.32 g/l