

Tabali

Tabalí Talinay Sauvignon Blanc is a pristine expression of Chile's Limarí Valley , showcasing exceptional minerality and vibrant citrus notes that reflect its unique limestone terroir.

VIÑA TABALÍ Valle del Limarí



Talinay Sauvignon Blanc 2024

Limari Valley, Chile

Region and Vineyards

The **Talinay vineyard**, located in the **Limarí Valley**, is just **12 km from the Pacific Ocean**. The proximity to the sea provides a constant cool breeze, making it the coolest vineyard in the valley, with summer temperatures peaking at just **23.5°C**. These conditions delay ripening by **2–3 weeks** compared to other coastal regions in Chile, enhancing the wine's acidity and aromatic complexity.

The vineyard lies adjacent to the **Fray Jorge National Park**, a UNESCO World Biosphere Reserve. The soils are rich in **limestone**, a rarity in Chile, formed from ancient marine terraces. This calcareous soil contributes a distinctive minerality to the wine, as it regulates hydration and supplies essential calcium carbonate to the vines, ensuring balanced growth and flavor concentration.

Winemaking

The grapes for this vintage were meticulously hand-harvested in early March to preserve their freshness. With a yield of **5,000 kg/ha**, the focus was on low production to ensure high-quality fruit.

After harvest, the grapes underwent fermentation in **small stainless steel tanks** at low temperatures (**11°C–13°C**) to retain their fresh fruit flavors and aromatic profile. The winemaking process prioritized purity and precision, with no oak influence, ensuring the wine reflects the unique character of the Talinay vineyard.

Tasting Notes

- **Color**: Pale straw with green highlights.
- **Aromas**: Elegant and vibrant, with notes of **spring flowers**, **citrus fruits**, and a distinct minerality.
- **Palate**: Fresh and lively, featuring flavors of **lime**, **grapefruit**, and subtle herbal undertones. The crisp acidity and structured minerality lead to a long, refreshing finish.

Alcohol :12,50 %

Composition: 100% Sauvignon Blanc

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Did you know?

The **Talinay vineyard** sits on ancient marine terraces, a geological phenomenon that is unique in Chile. This gives the wine its unparalleled minerality and fresh acidity, setting it apart from other Sauvignon Blancs in the country.

Wine Pairing Ideas

- **Oysters with a squeeze of lime**: Highlights the wine's crisp acidity and saline minerality.
- **Ceviche**: Complements the wine's citrusy profile and refreshing character.
- **Goat cheese tart**: Balances the wine's vibrant acidity and herbal notes.
- **Grilled asparagus with lemon butter**: Matches the wine's fresh and zesty palate.



Robert Parker (RP) : 93 Points (2024)

The 2024 Talinay Sauvignon Blanc is a vibrant, transparent expression of this unique coastal site, opening with a citrus-drenched, stony bouquet with a subtle top note of passion fruit. The palate is austere and linear, concluding with a quenching, mouthwatering finish and a lingering mineral quality. Along with the rest of the Talinay range, this bottling has become a reference for Coastal Chile.