



Tabali

An elegant Chardonnay from Chile's coolest coastal vineyard, offering pure, mineral precision and creamy finesse.



Talinay Chardonnay 2022

Limari Valley, Chile

Region and Vineyards

The Talinay vineyard is nestled in the **Limarí Valley**, in northern Chile's Coquimbo region, just 12 km from the Pacific Ocean. Uniquely positioned beside the Fray Jorge National Park, a UNESCO World Biosphere Reserve, this site experiences pronounced coastal influence. The constant cool sea breezes moderate the vineyard's temperature, with summer highs rarely exceeding 23.5°C, establishing it as the **coolest viticultural zone** in the valley.

The defining feature of the site is its calcareous soil. An ancient uplifted marine terrace now forms the vineyard floor, dominated by fractured limestone that allows roots to delve deep into the subsoil. This type of geology, rare in Chile, contributes calcium carbonate, acting as a natural water regulator and imparting a hallmark mineral character to the wines. The stony, porous nature of the soil supports excellent drainage and low yields, resulting in wines of finesse and tension.

Winemaking

The 2022 vintage of Talinay Chardonnay was crafted entirely from hand-harvested fruit, picked on February 25 at optimal ripeness. Grapes were collected into 20 kg bins to prevent bruising, and then pressed as whole clusters. This gentle technique minimizes phenolic extraction and helps preserve acidity and freshness. The must underwent cold settling for 18 hours to remove heavy lees before fermentation.

Fermentation and aging took place in French oak barrels sourced from prestigious forests including Fontainebleau, Jupille, and Vosges. The wine was aged for **10 months in barrel**, developing its creamy texture while maintaining clarity of site expression. The result is a wine that marries vibrant acidity with judicious oak, allowing the vineyard's maritime signature to shine through.

Tasting Notes

- **Color:** Pale yellow with greenish reflections.
- **Aroma:** Fresh-cut herbs, citrus zest, green apple, pineapple, and smoked pear; saline and precise with subtle oak.
- **Palate:** Creamy yet vibrant, with refreshing acidity. Lime, sea breeze salinity, and a mineral backbone give way to a long, elegant finish.

Alcohol :13,00 %

Composition: 100% Chardonnay



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Did you know?

The Talinay vineyard sits atop one of Chile's few exposed limestone formations, making it geologically unique in the country. These ancient marine soils, once submerged beneath the ocean, are now a source of complexity and minerality for Tabalí's most celebrated wines.

Wine Pairing Ideas

- **Grilled scallops with lemon butter** – The wine's saline edge and citrus freshness complement the shellfish's sweetness.
- **Roast chicken with tarragon cream** – Its acidity cuts through the richness, while subtle oak harmonizes with herbaceous notes.
- **Goat cheese tart with caramelized onions** – A match for the wine's creamy texture and mineral drive.
- **Ceviche with mango and lime** – The zesty palate balances the dish's acidity and fruit intensity.



Robert Parker (RP) : 94 Points (2022)

The 2022 Talinay Chardonnay was selected from the slopes in Talinay that are cooler and richer in limestone and have a strong influence from the sea, which makes the wine vibrant and distinctly salty, closer to a Chablis than a Côte d'Or wine in style, with notes of iodine and sea breeze. It fermented with indigenous yeasts in used oak barrels, where it matured for 10 months. It has 12.5% alcohol, a pH of 3.1 and 8.4 grams of acidity, quite incredible for a year like 2020 that was warm and very dry. It has a sharp, austere and mineral palate. 12,000 bottles produced. It was bottled in February 2022. As with the other wines here, I tasted the 2011, 2013, 2015, 2021 and 2022 vintages of this wine, and there seems to be a change from 2013 to 2015, when the wines feel fresher beyond the difference in age. Curiously enough, I had not tasted most of the vintages before, only the 2015, which is at peak now and where the gunpowder and the tasty maritime twist in the finish appears. 2021 seems very good, in line with the 2022, which is also quite saline.



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