

Tabali

A crystalline expression of Chile's coastal terroir, this Pinot Noir from Talinay captures freshness, minerality, and elegance in every sip.

VIÑA TABALÍ Valle del Limarí



Talinay Pinot Noir 2021

Limari Valley, Chile

Region and Vineyards

The Talinay vineyard is located in the **Limarí Valley**, a remarkable winegrowing area in northern Chile defined by its **coastal cool climate** and **calcareous soils**. Nestled just 12 km from the Pacific Ocean and adjacent to the UNESCO-protected **Fray Jorge National Park**, the site benefits from a constant ocean breeze and persistent morning fogs, fostering a prolonged growing season. Temperatures rarely exceed 23.5°C in summer, enabling slow, even ripening and a late harvest.

The defining feature of this site is its **ancient marine limestone soils**—a geological rarity in Chile. These fractured, porous soils, rich in **calcium carbonate**, encourage deep root penetration and act as a natural hydric regulator. The result is an exceptional mineral tension in the wines. This unique terroir has drawn comparisons to the most prestigious limestone-driven regions in Europe, such as Burgundy and Champagne.

Winemaking

Felipe Müller, Tabalí's head winemaker, crafts this Pinot Noir with meticulous attention to detail. The fruit, harvested manually on **28 January**, undergoes careful sorting before a partial **whole-cluster fermentation** (30%), with the remaining 70% destemmed. A **cold soak of 7 days at 8°C** precedes fermentation using **indigenous yeasts**, carried out in small stainless steel tanks at controlled temperatures between 20°C and 26°C.

Extraction is managed gently through **manual pump-overs**, followed by a brief post-ferment maceration to enhance structure. The wine is then aged for **12 months in French oak barrels**, sourced from forests such as Fontainebleau, Jupille, Bertranges, Tronçais, and Allier, with all barrels undergoing **malolactic fermentation**. No detail is spared in preserving the purity of fruit and expression of place.

Alcohol :13,00 %

Composition: 100% Pinot Noir

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

VIÑA TABALÍ
Valle del Limarí

Talinay Pinot Noir 2021

Tasting Notes

- **Color**: Brilliant ruby red with luminous clarity.
- **Aroma**: Evocative and complex, with bright red fruits such as wild strawberry and red cherry interwoven with earthy undertones and flinty minerality.
- **Palate**: Silky and textural with a creamy mid-palate. Flavors echo the nose with red berry purity, complemented by a fine-boned structure, subtle oak spice, and a long, saline finish.

Did you know?

Tabalí's Talinay vineyard is planted on what was once an **ancient seabed**, now lifted to the surface through tectonic activity. It is **one of the only vineyards in Chile planted entirely on limestone**, making it a true geological and viticultural gem.

Wine Pairing Ideas

- **Seared duck breast with cherry glaze** – complements the wine's red fruit character and subtle earthiness.
- **Porcini mushroom risotto** – echoes the umami and mineral notes in the wine.
- **Grilled salmon with herb crust** – pairs with the wine's acidity and savory tones.
- **Charcuterie with truffled salami and soft cheeses** – the wine's freshness cuts through richness and enhances complexity.

94

Robert Parker (RP) : 94 Points (2020)

The 2020 Talinay Pinot Noir was produced with grapes from the original plantation in Talinay in 2006. It's only 12.3% alcohol and has kept a very low pH (3.48) denoting very good freshness. It fermented with 40% full clusters with native yeasts and matured in used barrels for 12 months. The limestone in the soil is a cushion against heat, and in Talinay, the wines are quite homogeneous from vintage to vintage. Like as I see in other varieties (the Sauvignon Blanc, the Chardonnay), this is more austere and mineral, with a chalky minerality and a dry, long finish. This is an austere Pinot from a warm year. But the nose is very expressive, clean, open and precise, with no oak whatsoever. They harvested very early in 2020. 14,400 bottles produced. It was bottled in December 2022. As with the whites from Talinay, I did a mini-vertical of the Pinot Noir, tasting the 2011, 2014, 2018 and 2020 vintages, and there is a change in style between 2014 and 2018 (the change, in reality, was between 2017 and 2018), a change in style and even the plots used for the grapes. The nose of the 2011 and 2014 showed tertiary notes of forest floor and meat that made them really attractive. I also retasted the 2018 Pai, and the wine is evolving very slowly and is superb.