

Tabali

Born from ungrafted vines on a 30% incline and massal selections from Vosne-Romanée and Gevrey-Chambertin, this wine reveals the purest expression of Chile's coastal limestone terroir

Talinay Pai Pinot Noir 2020



Region and Vineyards

Limari Valley, Chile

Talinay PAI Pinot Noir originates from a north-facing, 30% steep slope in the Talinay vineyard, located just 12 km from the Pacific Ocean in Chile's Limarí Valley. This extraordinary site borders the Fray Jorge National Park, a UNESCO World Biosphere Reserve, and benefits from year-round cool sea breezes. With summer temperatures peaking at just 23.5°C, this is the **coolest vineyard site in Limarí**, allowing for a notably later harvest and preserving acidity and nuance.

The wine is sourced from a **tiny 1.13-hectare plot**, planted in 2012 at very high density (12,500 vines/ha) on fractured **limestone soils**, a rare geological formation in Chile. These soils, remnants of an ancient marine terrace, are porous and rich in calcium carbonate, lending a distinctive saline backbone and structural finesse reminiscent of the world's great Pinot Noirs.



Winemaking

The grapes come from massal selections sourced from **Vosne-Romanée and Gevrey-Chambertin**, reflecting the estate's commitment to Burgundian quality standards. Hand-harvested on February 4, fruit was carefully sorted, with 60% destemmed and 40% left in whole clusters. A 7-day cold soak at 8°C preceded fermentation with native yeasts in small stainless steel tanks, maintaining temperatures between 20-26°C. Gentle pump-overs ensured soft extraction and preserved finesse.

After a brief post-fermentation maceration to enhance texture, the wine was **aged for 12 months in French oak barrels** from select forests including Fontainebleau, Jupille, Bertranges, Tronçais, and Allier. All of the wine underwent malolactic fermentation, contributing to its smooth texture and depth.

Tasting Notes

- Color: Deep wild cherry red.
- **Aroma**: Earthy notes of damp soil and forest floor layered with red berries, herbs, rose petals, sandalwood, and sweet spice.
- Palate: Tense and chalky, with saline freshness, supple texture, and refined tannins. Elegantly balanced, offering a long, nuanced finish and Burgundian poise.

Alcohol :12,50 % Composition:







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Did you know?

The name *PAI* signifies "father" in the native Mapudungun language—a nod to the vineyard's pioneering role in **elevating Pinot Noir in Chile**. This is the **first Pinot Noir ever released** from this dramatic limestone slope, planted with Burgundian massal selections and ungrafted vines.

Wine Pairing Ideas

- **Duck breast with cherry reduction** Echoes the wine's red fruit core and enhances its savory spice profile.
- **Mushroom risotto with thyme** A perfect partner for the wine's earthy complexity and silky mouthfeel.
- **Roasted quail with truffle jus** Pairs beautifully with its tension, elegance, and floral notes.
- **Beetroot carpaccio with goat cheese** A vegetarian match that plays off its freshness and delicate acidity.



Robert Parker (RP): 96 Points (2020)

The 2020 Talinay Pai Pinot Noir is only the third vintage of their top Pinot Noir, produced with grapes from two massal selections from Vosne-Romanée and Gevrey-Chambertin in Burgundy that were planted ungrafted and with a very high density of 12,500 plants per hectare on a steep slope (30%) inside the Talinay estate vineyard. It's a unique 1.15 hectare of vines that were planted in 2012 on soils with a very high content of limestone and a place with a strong influence from the sea that delivers very mineral wines with freshness and grip and a special texture. It fermented with 40% full clusters and indigenous yeasts and matured in well-seasoned oak barrels for 12 months. It's only 12.3% alcohol and has very good freshness and acidity. It's a bit flinty and has notions of gun powder, a profile that comes from that place, an elegant and mysterious reduction that makes the wine layered, nuanced and complex. This is firm, energetic and light on its feel with lots of inner strength. Nobody would talk about a warm year drinking this wine. 6,000 bottles were filled in August 2022. I tasted a component of the 2022, which seems like a superb vintage, coming to you in two more years.



Vinous (Antonio Galloni) (VN): 95 Points (2020)

The 2020 Pinot Noir Talinay Pai from Limarí was made with grapes from massal selections of Vosne-Romanée and Gevrey-Chambertin, 40% fermented with stems. It was aged for 12 months in French oak barrels sourced from famous areas such as Fontainebleau, Jupille, Bertrange, Tronçais and Allier. Garnet with a terracotta sheen in the glass. The aromatic profile presents sweet and sour cherry, damp earth and dried flower notes over a bed of nutmeg and cigar box. Pure silk in the mouth with intense flavor. The lactic flow and precise freshness create a taut, voluminous palate, underlined by a saline character that lingers at length. A rare beauty from Chile. (JH)



