



Tabali

From a micro-plot rich in fractured limestone, this Chardonnay reveals a singular expression of Limarí's ancient marine soils, marrying salinity, freshness, and profound mineral character.



Talinay Caliza Chardonnay 2022

Limari Valley, Chile

Region and Vineyards

The Talinay Caliza Chardonnay 2022 is born in the Limarí Valley, in northern Chile, just 12 km from the Pacific Ocean. This cool coastal zone lies adjacent to the Fray Jorge National Park, a UNESCO World Biosphere Reserve. The vineyard experiences a constant marine breeze that tempers the climate dramatically. With summer highs limited to just 23.5°C, grapes benefit from slow, even ripening, with harvest dates occurring two to three weeks later than typical Chilean coastal sites.

The Caliza wine comes from a **tiny 0.7-hectare parcel** within the Talinay estate, noted for having the **highest concentration of limestone in the entire vineyard**. These ancient marine terraces now exposed at the surface give rise to **porous, fractured calcareous soils**, rich in calcium carbonate. This unique geology, rare in Chile, acts as a natural water regulator and mineral provider, akin to the great limestone vineyards of Burgundy or Champagne.

Winemaking

The 2022 vintage was crafted under the supervision of winemaker **Felipe Müller**. Grapes were **hand-harvested on February 25**, selected manually, and collected in 20 kg bins to preserve fruit integrity. The fermentation took place in **French oak barrels** sourced from Fontainebleau, Jupille, and Vosges forests, adding texture and dimension while respecting the purity of fruit.

The wine was **aged for 10 months in barrel**, allowing for a slow integration of oak without overshadowing the saline and mineral profile of the vineyard. The approach is minimalistic and terroir-driven, prioritizing precision, tension, and aromatic clarity.

Tasting Notes

- **Color:** Pale yellow with subtle green hues.
- **Aroma:** Expressive and precise, with hints of wet stone, chalk, citrus zest, and a saline breeze.
- **Palate:** Linear and vertical, with intense minerality, high acidity, and juicy tension. The finish is long, sapid, and refined, reflecting the limestone terroir with remarkable fidelity.

Alcohol :12,80 %

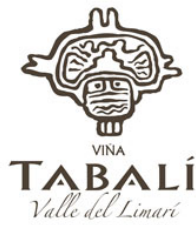
Composition: 100% Chardonnay



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Did you know?

The word *Caliza* means "**limestone**" in **Spanish**, directly referencing the defining soil of this wine. The parcel used for this cuvée has the **highest limestone content** on the estate, making it one of the **most geologically distinguished Chardonnay plots in Chile**.

Wine Pairing Ideas

- **Oysters on the half shell** - A perfect match for the saline and mineral backbone of the wine.
- **Grilled sea bass with lemon and herbs** - The wine's tension and acidity enhance delicate fish flavors.
- **Cauliflower purée with truffle oil** - The creamy texture and subtle complexity harmonize beautifully.
- **Poultry with beurre blanc** - Its vibrant acidity lifts rich, buttery sauces effortlessly.



Robert Parker (RP) : **95 Points** (2022)

The new top Chardonnay 2022 Talinay Caliza, the equivalent of the Pinot Pai if you like, is a white that they developed during 12 years since they started with the variety in Talinay in 2010. It was selected from 0.7 hectares planted in the place with more limestone in the soils and more influence from the sea breeze in the same sector as the Pai Pinot Noir and the Talinay Sauvignon Blanc. The vines were planted in 2006 and very low yields from the limestone and the salinity from the river. They started irrigating it with water from a well rather than from the river, and they started getting better yields. The juice from the direct pressing fermented in barrel with indigenous yeasts and matured in those well-seasoned oak barrels for 10 months. It has 12.8% alcohol, a pH of 3.2 and 8.6 grams of acidity, quite high. It's the highest expression of the Talinay minerality and energy, sharp, austere, chalky, dry and salty, with balance and freshness to evolve very nicely in bottle. This has precision and purity. This is only the beginning of this wine in a very good vintage. 5,000 bottles produced. It was bottled in January 2023.



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