



Tabalí Tatié Brut, DO Valle de Limarí NV

CTA057 VIÑA TABALÍ LIMARI VALLEY, CHILE

11.5% | 6 x 75cl | Cork

Chardonnay 60% , Pinot Noir 40%

Vegetarian, Vegan, Sparkling

Tabalí's newest launch is a joint venture with Champagne Thiénot, who fell in love with the mean, calcareous soils of Tabalí's Talinay blocks. The resulting wines are defined by this soil and shaped by Felipe Muller and Thiénot's winemaking team.

Boutinot
WINES

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PRODUCTION

Produced with Chardonnay (60%) and Pinot Noir (40) grapes, coming from the famous Talinay vineyard, a unique terroir where calcareous soils and the cold coastal climate of Limarí combine. The grapes were hand-harvested into small, 20-kg bins and immediately transported to the winery. There they were whole-cluster pressed very slowly and gently to avoid extracting phenols, fruity aromas and colour in the case of the Pinot Noir. Next the juice was settled for 18 hours to remove the coarse lees. It was then racked into stainless steel tanks to ferment at a controlled temperature of between 14°C and 16°C. Once the first alcoholic fermentation was complete, the wines underwent malolactic fermentation. A blend was made of reserve base wines from different vintages to achieve a style that is consistent over time. The second fermentation then took place in the bottle using the traditional method. This occurred in complete darkness at a temperature of 13°C to achieve good fermentation kinetics in order to produce very fine, persistent and delicate bubbles. It was kept in contact with its lees for 30 months to achieve the style and quality of a great sparkling wine. Finally the disgorgement took place and then liqueur d'expédition was added to provide balance to the wine; this was calculated according to the levels of alcohol, pH and total acidity.

TASTING NOTE

Pale yellow sparkling wine, with an extremely fresh, austere, elegant and very complex nose. Great mineral character, with soft notes of yeast and bread. In the mouth it has a firm and balanced acidity, a vertical wine with very fine, persistent and very elegant bubbles.

FOOD MATCH

A perfect celebration wine or aperitif.

AWARDS

Non Vintage



Decanter World Wine Awards 2024
GOLD

NOTES