

OMNE

• VINO DE CHILE •



Vineyard Elevation : 150 m (492 ft)

Climate : Dry Mediterranean climate. Talinay Vineyard is situated seven miles from the Pacific Ocean, in the Limarí Valley's coolest microclimate, where a constant sea breeze maintains consistently lower temperatures. Summer temperatures peak at just 74°F, allowing harvest to follow neighboring coastal areas by 2-3 weeks.

Soil : Planted in chalky calcareous soils with limestone rock originating from an ancient marine terrace. The porous, fractured soil enables roots to establish easily and deeply in search of water while serving as an extraordinary source of calcium carbonate. The impact of this mineral on the vines is significant; the character-defining factor in the wines from this vineyard.

ORIGIN

Valle de Limarí | Coquimbo Region, Chile

DESIGNATION

'Single Vineyard' Chardonnay

VARIETY

100% Chardonnay

TECHNICAL

ABV 13% | PH 3.10

VINEYARD

The Talinay vineyard is located in the Limarí Valley on the cool, untamed coast of northern Chile. Yields are maintained to just over 2 tons per acre.

PROCESS

The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Grapes are hand-harvested into small boxes, carefully sorted and whole-cluster pressed. The juice is settled for 18 hours and racked off heavy lees to Fontainebleau, Jupille and Vosges French oak barrels. Aged for 10 months.

TASTING

A Chardonnay with Burgundian precision coupled with opulent citrus and tropical notes from the unique chalky limestone soils. The pale-yellow color reflects the mineral character of the terroir and balances perfectly with its silky textures from élevage and the age-worthy primary fruit. The nose reveals impressive harmony of purity, focus and richness.