

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' Sauvignon Blanc

VARIETY

100% Sauvignon Blanc

TECHNICAL

ABV 13% | PH 2.89

VINEYARD

The Talinay vineyard is located in the Limarí Valley on the cool, untamed coast of northern Chile. Yields are maintained to about 2.5 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, pressed, and fermented in small stainless steel tanks at very low temperatures to retain fruit freshness and vibrant aromatics. Bâtonnage varies according to the vintage and fermentation, focusing increased lees-stirring on lighter-bodied wines.

TASTING

This Sauvignon Blanc reflects the unique character of the Talinay terroir. The nose reveals great elegance and minerality, with aromas of spring flowers and citrus fruit. This balances perfectly with the fresh, vibrant and complex palate.