Tabalí Pedregoso Gran Reserva Viognier, DO Valle de Limarí 2023

CTA9012023

Viña Tabalí

— Limari Valley, Chile

Bright and expressive Viognier at its aromatic, uniquely brilliant best!

Production

The grapes were whole bunch pressed to obtain faster decantation of the must and greener colours maintaining the acidity of the grapes intact. The must is then decanted at low temperature for 12 hours and racked to a stainless steel tank. To start the alcoholic fermentation, selected yeasts are added maintaining controlled temperatures. After the fermentation the wine was kept in stainless steel tanks until the bottling.

Tasting note

This Viognier presents fresh aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit. With floral honeyed and citrus flavours combining with chalky minerality, this is typical of Limari and really gives Viognier purity and a bright structure.

Food Match

This beautifully aromatic and delicate wine is a good match to delicate and rich seafood such as langoustine but will equally stand up to aromatic Thai and Pan Asian cuisine. Try seabass in ginger.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
7804300129927