Tabalí Barranco Viognier, DO Valle de Limarí 2023

CTA0932023

Viña Tabalí

— Limari Valley, Chile

This is a mountain Viognier, unique in its kind.

2023 Vintage

Tim Atkin 2025
Internal 2025

2020
Vintage

Decanter
External 2025

Production

This wine was produced exclusively with grapes from the Río Hurtado vineyard, which is in the Limarí Valley right in the Andes mountains, just 45km from Argentina. At an altitude of 1,600 metres above sea level, this singular mountain vineyard is one of the three highest in Chile. The soil where this vineyard is planted is special since it is located just where the alluvial soil meets a colluvial profile. The alluvial soil is formed by material dragged by the Hurtado River, whereas the colluvial soil is formed by landslides of rocks from higher mountain ranges. In both cases, the rock is of volcanic origin. The harvest began in the first week of March, when the grapes reached their optimum phenolic ripeness. The clusters of the grapes were manually selected and then pressed with full bunch, and only juice of superior quality was used in this wine. Fermentation took place in small stainless steel tanks with strict temperature control to preserve all the fruitiness and freshness of the grape. The wine aged in stainless steel tanks with a weekly pump-over to achieve greater aromatic complexity and more structure in the mouth.

Tasting note

The nose is very elegant and subtly scented with floral notes, dry white fruits and spices, and has a slightly mineral note in the background. It is very elegant in the mouth, textural and taut for Viognier. Fresh and at the same time an exquisitely exotic wine where acidity is induced by the cold nightly mountain breezes.

Food Match

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Valle De Limarí

Winemaker:
Felipe Müller

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
7804647210548