

Tabalí Reserva Viognier



Producer: Viña Tabalí
Winemaker: Felipe Muller
Country of Origin: Chile
Region of Origin: Limari Valley
Grapes: Viognier 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Unsurprisingly, this sells out every year - get it while you can!

Tasting Note

This Viognier presents rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit. Delivers on the palate as well as the nose, with floral, honeyed and citrus flavours combining with chalky minerality so typical of Limari. Bright and expressive, this has a soft rounded texture and great purity and represents sensational value.

Producer Details

Situated in one of the northernmost vineyard regions in Chile, approaching the edge of the Atacama Desert, Tabalí commands a unique location in the heart of the Limarí Valley. The local 'Camanchaca' fog blankets the Limarí area each morning and afternoon coastal breezes bring cool air which moderates the ripening of the grapes. The result is a range of truly distinctive wines with elegance, restraint and minerality. The dynamic young team led by Felipe Muller (winemaker) and Hector Rojas (viticulturalist) have already scooped a cabinet full of the wine world's most prestigious trophies. Tabalí Chardonnay is widely regarded as one of Chile's finest but we would also single out their Syrah (IWC Gold and 2 Decanter trophy's in 2007) as one of the emerging stars from this new region, with its fine structure and peppery black olive fruit profile. Tabalí has the honour of stewardship of the Limarí Valley's most significant archaeological sites, the mystical 'Valle del Encanto' ('Enchanted Valley') which borders their vineyards. A sacred site of the ancient Molle and Diaguita culture, the many rock drawings and carved Tacita stones depict an ancient way of life. The Tabalí mask logo has been taken from one of these rock carvings, which can only be seen at certain times of day when the sun's alignment makes them magically appear. The leading Chilean newspaper El Mercurio, published an article on January 10th 2014 naming the two best winemakers of Chile. In the article, Felipe Müller is honoured for his ability to understand Tabalí's distinctive terroir and use it to create remarkable wines, unique for Chile. According to the newspaper: "Today, more than ever, the wines of Tabalí are among the best wines produced in Chile". For his achievement Felipe Müller is nicknamed "The Interpreter" and chosen as "Best Young Winemaker".

In The Vineyard

The grapes are pressed as whole bunches and the must is then decanted at low temperature for 12 hours prior to being transferred to a stainless steel vat. To start the alcoholic fermentation, selected yeasts are added maintaining a strict temperature control below 18 Degrees Celcius.

In The Winery

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

Food Recommendations

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.

the alcoholic fermentation, selected yeasts are added maintaining controlled temperatures. After the fermentation the wine was kept in stainless steel tanks until the bottling.

Awards & Press

2013 Vintage: Sommelier Wine Awards 2014 - Silver

2012 Vintage: Decanter World Wine Awards - Silver

2011 Vintage: Sommelier Wine Awards 2012 - Gold

2009 Vintage: Sommelier Wine Awards 2010 - Silver

2013 Vintage: "With intense, ripe peach and apricot aromas on the nose, alongside minerals, spice and floral notes, the palate shows a good balance between stone fruit and spice flavours" Somellier Wine Awards 2014, Judges Comments

2012 Vintage: "Lovely restrained stone fruit nose. Flavours of peach, almonds and marzipan - a restrained, delicate expression." Judges comments, DWWA 2013

2011 Vintage: "What shone here and won Tabalí Gold was ambition: a tricky grape done commendably well at a very good price. This is aromatic and exotic with 'peach, apricot, honey, almonds, long acidity and a pleasant finish,' according to Madison's Irina Atanasova. 'Melon and pineapple on a very ripe palate,' added consultant Angus MacNab." Sommelier Wine Awards 2012

2010 Vintage: " 'Delicate florals, stone fruits and a touch of tropical fruit. A rich, fruity attack, very textured, and fresh on the finish. Amazing value for money as it's rich yet fresh, but without paying the price of that bitter finish you can often get with a Viognier.' Laurent Chaniac, Cinnamon Club." Imbibe magazine, September/October 2011

2009 Vintage: "Fresh and fragrant nose of white peach and floral notes. Creamy texture. Great length." Judges Comments, Decanter World Wine Awards 2010