



# Tabalí Pedregoso Gran Reserva Viognier 2016

CTA901 VIÑA TABALÍ D.O. VALLE DEL LIMARI, CHILE  
13.5% | 6 x 75cl | Screwcap

Viognier 100%

Vegetarian, Vegan

*Viognier at its aromatic, uniquely brilliant  
best!*

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## PRODUCTION

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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

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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.

## FOOD MATCH

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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.

## AWARDS

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### 2016 Vintage



**IWC 2017**  
BRONZE

## NOTES