

TARA

Atacama

HUASCO
LONGOMILLA

TARA RED WINE 1 / BASE WINE: PINOT NOIR

D.O. ATACAMA · VINTAGE 2014

ORIGIN

Variety	100% Pinot Noir.
Soil	Calcareous, with alluvial stones, located in the 1st, 2nd and 3rd terraces of the River Huasco in the areas of Longomilla and Nicolasa. Both the soil profile and the waters of the River Huasco lend the wine a significant level of salinity.
Vintage	The grapes were harvested into small 12-kilo bins in the mornings in late March 2014. They were then transported by refrigerated truck to the winery.
Harvest	This wine was fermented in small, open, 300-kilo tanks with its native yeasts and with no additional additives.

WINEMAKING

Fermentation	A cold maceration took place for 5-7 days. Then 2 to 3 pump-overs took place each day at natural fermentation temperatures of between 15°C and 25°C. Once the fermentation was complete and after the malolactic fermentation, a small amount of SO ₂ was added.
Ageing	24 months' ageing in fifth-use, Burgundy-style, 228-litre French oak barrels. This wine was not clarified, nor did it receive a final filtration.
Technical Data	Alc/Vol: 13,5% GL pH: 3,4 Acidity: 6,20 g/L (Ac. Tartárico) Sugar Residual: 2,59 g/L
Ageing Potential	This wine can be stored for up to 6 years in optimum conditions.

TASTING NOTES

It is a beautiful light ruby-red colour and has a complex nose with cherry and raspberry aromas intermingled with notes of mushrooms, fallen leaves and forest floor. In the mouth it is intense, with crisp acidity, firm tannins and good structure. Its minerality and the tension in the mouth from the chalky soils are very clear. The mouth is almost salty thanks to the influence of the ocean and the soil.

SERVING

SUGGESTION

Duck, casseroles and game, such as venison and wild boar.



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 1,166 BOTTLES BEING PRODUCED.