

# TARA

Atacama

HUASCO  
LONGOMILLA

## TARA RED WINE 1 / BASE WINE: PINOT NOIR

D.O. ATACAMA · VINTAGE 2018

### 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.
Harvest	The harvest took place between 23 February and 3 March.
Vintage	In the north of Chile, "vintage variation" is virtually non-existent. Year after year, the harvest dates are more or less the same and 2017 was no different, with the grapes being picked in early March. In the part of the Huasco Valley where the Longomilla and Nicolasa vineyards are situated, the dense fog known as "camanchaca" blankets the land each day. This fog comes in from the Pacific Ocean, just 15-20 km to the west. In this desert climate, the moisture from this daily fog provides the vine leaves with a small but important increase in humidity.

### 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 <sub>2</sub> was added.
Ageing	This wine was aged for 24 months: 60% in a 1500-liter capacity unroasted cask and 40% in a 1000-liter capacity concrete egg. This wine was not clarified, nor did it receive a final filtration.
Technical Data	Alc/Vol: 13,0% GL pH: 3.58 Acidity: 5.86 g/L (Tartaric Acid) Residual Sugar: 2.75 g/L
Ageing Potential	This wine can be stored for up to 6 years in optimum conditions.

### TASTING NOTES

It has 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 3,300 BOTTLES BEING PRODUCED.