

TARA

Atacama

HUASCO
LONGOMILLA

TARA RED WINE 2 / BASE WINES: SYRAH - MERLOT D.O. ATACAMA · VINTAGE 2014

ORIGIN

Variety	85% Syrah - 15% Merlot
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 Merlot was harvested during the last week of March 2014 and the Syrah in the second week of April. The grapes were harvested during the morning into small 12-kilo bins. They were then transported to the winery in a refrigerated truck.
Harvest	This wine was fermented in small, open, 300-kilo tanks with its native yeasts and with no additional additives.

WINEMAKING

Fermentation	The two varieties were fermented separately in small, open 500-kilo vats. The must was fermented Pinot Noir style with its native yeasts. Pump-overs were used two to three times a day for a week. The wine was then racked into fifth-use French barrels, where the malolactic fermentation took place. After fermentation, a small quantity of SO ₂ was added just once. This wine was not clarified, nor did it receive a final filtration.
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: 12,5% GL pH: 3,58 Acidity: 5,00 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

This is a deep ruby-red wine which reveals a mix of black fruits, herbs and graphite. This is a very particular and complex blend. The Syrah contributes freshness, wild herbs, spices and firm tannins, while the Merlot provides fruit aromas and flavours, soft tannins and velvety body. In the mouth, this medium-bodied wine displays delicious acidity, which lends interesting tension to the wine, as well as firm tannins. Very long in the finish. The calcareous soil of the second terrace of the River Huasco gives its characteristics to this very special wine. This is a completely unique and atypical wine, representing the chalky soil and climate of the coastal desert.

SERVING SUGGESTION

Cold cuts, smoked meats and spicy sausages.



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 2,726 BOTTLES BEING PRODUCED.