

TARA

Atacama

HUASCO
LONGOMILLA

TARA RED WINE 2 / BASE WINE: SYRAH

D.O. ATACAMA · VINTAGE 2017

ORIGIN

Variety Syrah 100%.
D.O. Atacama.
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 Syrah was harvested between the 17 and 18 of 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 The Syrah was fermented 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 SO₂ 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: 13.5% GL
pH: 3.64
Acidity: 5.69 g/L (Ac. Tartárico)
Sugar Residual: 2.75 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 wine. It's fresh, with notes of wild herbs, spices and firm tannins. 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 4,805 BOTTLES BEING PRODUCED