

TARA

Atacama

HUASCO
LONGOMILLA

TARA WHITE WINE 1 / BASE WINE: CHARDONNAY

D.O. ATACAMA · VINTAGE 2015

ORIGIN

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| Variety | 100% Chardonnay. |
| 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 in the morning during the first week of March 2015. They were collected in small 12-kilo bins, which were transported to the winery in refrigerated truck. |
| Harvest | The grapes were crushed by foot, half of them in whole clusters, so the yield was low, at around 40%. No products were added to the must, not even sulphur dioxide (antioxidant). |

WINEMAKING

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| Fermentation | The must was fermented with native yeasts in stainless steel tanks. There was no additional treatment nor were any products added to the grapes. After the fermentation, a small, one-off addition of sulphur dioxide was made. |
| Ageing | The wine was aged for 24 months; 70% in stainless steel barrels and 30% in fifth-use, 228-litre, Burgundy-style, French oak barrels. The objective is to produce a wine as close as possible in identity to the Atacama Desert. As it was neither clarified nor filtered, some precipitation may occur. The wine contains a fine sediment, which gives it a very special and unique character. |
| Technical Data | Alc/Vol: 13% GL pH: 3,22 Acidity: 6,31 g/L (Tartaric Acid) Sugar Residual: 1,99 g/L |
| Ageing Potential | This wine can be stored for up to 6 years in optimum conditions. |

TASTING NOTES

Is a fresh, nervous, mineral wine. The mouth is tense and well-structured. The chalkiness and salinity of the soil come through in the palate. The nose reveals fruit, such as sweet cucumbers and apricots, as well as floral notes. As you sip the wine, it evolves in the glass. This is not a classic style of Chardonnay and we attribute this to its very particular and unique terroir. The Pacific Ocean has a major influence on the vineyard, producing morning fog, known locally as the "Camanchaca", and strong winds, which cool the vines, making this a desert with cool climate conditions. The area is very arid and the soils are chalky and saline.

SERVING SUGGESTION

Oysters, sea urchins, oily fish and white meat.



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 5,292 BOTTLES BEING PRODUCED.