

# TARA

Atacama

HUASCO  
LONGOMILLA

## TARA WHITE WINE 2 / BASE WINE: VIOGNIER / SOLERA

D.O. ATACAMA · 1ST EDITION

### ORIGIN

- Philosophy and History** This limited production of just 300 bottles a year is part of our experimentation at Ventisquero. Initially, for the 2011 vintage of Tara White Wine 1, we used 5% Viognier in the blend. When the levels of wine in the barrels of Viognier 2011 became low, we needed to top them up with Viognier from the 2012 vintage to avoid the wine oxidizing. That was how we began to blend different vintages. Six years later we began this limited production and for the first release we blended wines from the 2011 to 2016 vintages.
- Soil** Calcareous and alluvial soils located on the third terrace of the river Huasco in the Nicolasa area. Both the soil profile and the irrigation waters from the River Huasco have a significant level of saline.
- Vintage** Ripening in this extreme area of the Atacama Desert in northern Chile has been consistent over the different vintages, which is why the harvest dates have been similar over time. The vineyard's normal conditions include temperatures not exceeding 25°C during the ripening period, strong winds, dense fogs (known as Camanchaca) and cool nights. The complete absence of rain during this period provides the ideal conditions for very healthy grapes.
- Harvest** Every year the grapes have been hand-harvested during the second week of March. They are put into 12kg bins and transported to the winery by refrigerated truck.

### WINEMAKING

- Fermentation** Between 20% and 50% of the grapes were whole cluster-pressed, depending on the condition of the grapes each season. We did not add acid, sulfur dioxide, stabilizers or any products other than the grapes, so as to retain the maximum character and identity of the place the grapes come from. The must was fermented with native yeasts, without the addition of any other products. During the 2011, 2012, 2013 and 2014 harvests, 100% of the juice was fermented in fifth-use French oak barrels. From 2015 onwards, we began to ferment the must in stainless steel barrels and today all of the must is fermented in them.
- Ageing** The wine had a solera type of ageing, where the younger vintages were used to top up the previous vintages. When the blend was made, the different vintages were mixed proportionally. The first grapes were harvested in 2011, so this wine had been aged for seven years when the blend was made. The youngest vintage had 10 months' ageing. The wine was neither clarified nor filtered, so over time a fine sediment may appear in the bottle. This gives the wine a very special and unique character.

- Technical Data** Alc./Vol: 13%  
pH: 3.3  
Acidity: 6.4 g/L (Tartaric Acid)  
Residual Sugar: 1.87 g/L

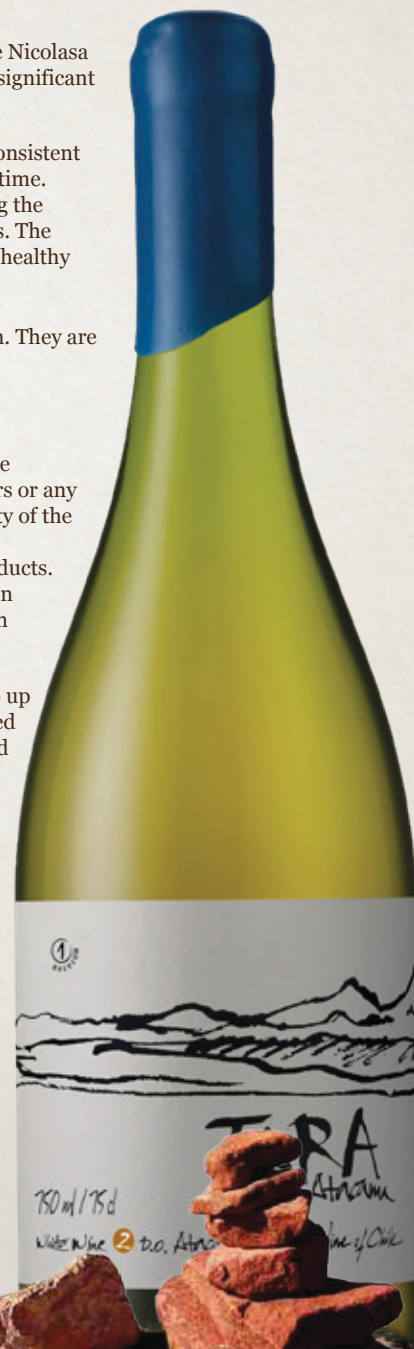
- Ageing Potential** This wine can be stored for up to 7-8 years in optimum conditions.

### TASTING NOTES

This is an aromatically complex wine with different layers, revealing notes of candied orange peel, orange blossom, lime, sponge cake and dried fruit. The palate is broad and well-structured but tense at the same time. It is very fresh, with special persistence and there is a saline note in the finish that is characteristic of the wines from this area of the Atacama Desert.

### SERVING

- SUGGESTION** Seafood, oily fish, duck and cheese.



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 398 BOTTLES BEING PRODUCED.