

TARA

Atacama

HUASCO
LONGOMILLA

TARA WHITE WINE 3

A unique Sauvignon Blanc, like its origin: mineral, structured, tense. This wine is 100% aged in concrete egg that gives it greater structure and roundness in the mouth. Tara WW3, part of the Tara family, is fermented with native yeasts and it's not filtered, maintaining the pure character of the Atacama Desert.



ORIGIN

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| Variety | 100% Sauvignon Blanc |
| D.O. | Atacama |
| Soil | The vineyard is located on the second terrace of the River Huasco in the Longomilla area and has an alluvial matrix with calcareous material. The plot that Tara White Wine 3 comes from has the highest calcium carbonate contents. The entire soil profile also has a significant amount of salt. |
| Harvest | The grapes were harvested during the morning on 19 and 20 February into small 12-kilo bins. They were then transported to the winery by refrigerated truck. |
| Vintage | In northern Chile, "vintage variation" is virtually non-existent and the harvest dates tend to be the same. These grapes were picked in late February. In the Longomilla area of the Huasco Valley, the dense fog known as the "Camanchaca" rolls in each day from the Pacific Ocean 20km to the west, contributing a small but important amount of moisture to the leaves in this desert climate. |

WINEMAKING

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| Fermentation | The grapes were kept in a cold store at 5°C for 12 hours and then destemmed and cold macerated for 4-5 hours. 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. |
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| Ageing | To retain the maximum expression of the Atacama Desert, the wine was aged for 15 months in a concrete egg. It was neither clarified nor filtered and has therefore been bottled with a fine sediment, which gives it a very special and unique character. |
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| Technical Data | Alc/Vol: 13.0% GL pH: 3,13 Acidez: 7.04 g/L (Tartaric Acid) Residual Sugar: 1,31 g/L |
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| Ageing potencial | This wine can be stored for up to 6 years in optimum conditions. |
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TASTING NOTES

Tara White Wine 3 has a pale green colour and there is a fine sediment in the wine. The nose is mineral with aromas of wet stones, freshly mown grass and subtle notes of blossom. The mouth is structured and tense and its texture and definition have been enhanced by the lees. With its very long finish, this wine reveals all the character of the Atacama Desert.

SERVING SUGGESTION

This wine pairs well with oysters, sea urchins, flavourful creamy cheese and oily fish.



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 3,630 BOTTLES BEING PRODUCED.