

TARA

Atacama

HUASCO
LONGOMILLA

TARA WHITE WINE 1 WINE BASED ON CHARDONNAY D.O. ATACAMA · VINTAGE 2012

Ungrafted Chardonnay vines. The grapes were harvested into small 12-kilo bins in the morning in late March 2012. They were then transported to the winery in a refrigerated truck.

The whole clusters were foot-crushed, so the yield was very low, a mere 40%. No products were added to the must, not even antioxidants (SO₂).

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 fermentation, a small quantity of SO₂ was added just once.

The wine was manually bottled, with only 1200 bottles being produced.

It was matured for 15 months, some of it in a stainless steel tank and the rest in a fifth-use 228-litre Burgundy French oak barrel, in order to obtain a wine which expresses as fully as possible its origins in 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 character.

Tara White wine 1 is fresh, nervous and mineral in style. It is tense in the mouth with good structure. You can almost taste the chalky and salty soils. The nose reveals fruit, such as sweet cucumbers and apricots, which evolve as you drink. The wine is atypical of the variety and we believe this is because the grapes are grown in a very special place, which is quite unique in the world. The climate is influenced by the Pacific Ocean. In the morning, the land is shrouded by the characteristic fog known locally as Camanchaca, while in the sunny afternoons, the wind cools the vineyards. We regard this as a cool desert climate, which is also very arid and salty.

Alcohol: 13.0

Ph: 3.3

MR(sugar): 1,8 g/L

