

# the wine trust

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## Background

**Winery:** Bodegas Tagua Tagua

**Country:** Chile

**Region:** Central Valley – Rapel Valley

**Production:** 250,000cs/yr

**Description:** The Correa family is one of Chile's wine pioneers and has owned and operated Tagua Tagua for over 120 years. Now run by the family's 5<sup>th</sup> generation, the winery produces a range of gems, from entry-level to cellar-worthy, using estate-grown grapes from their 600 hectares of Central Valley vineyards. Made in a varietally-pure style and offering superb QPR, Tagua Tagua has become a Chilean benchmark

## Wine Notes – 2018 Tagua Tagua Family Reserve Carmenere (Rapel Valley)

Since its founding over 120 years ago, Bodegas Tagua Tagua has grown tremendously and now encompasses approximately 600 hectares of beautifully cultivated vineyards across Chile's Central Valley. The winery focuses on classic international cultivars made in a style that is approachable, varietally pure and which respects the extraordinary terroir. The Family Reserve Carmenere is the winery's benchmark Carmenere bottling and is a balanced and complex beauty made from grapes grown in their top Rapel Valley vineyards. It spends 16 months aging in new French oak barrels and has a fresh herbaceous and black pepper inflected nose, lush red fruit and berry notes, well balanced acidity, firm yet silky tannins and a lingering finish.

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**92 Points.** Red plums and blueberries with chili and herbal undertones...full-bodied with firm tannins. Focused and structured...flavorful and medium-tannic finish.

## Technical Specifications

<b>Varietal Composition:</b>	100% Carmenere
<b>Vineyard Region:</b>	Rapel Valley
<b>Vine Age:</b>	40 years old on average
<b>Vineyard Characteristics:</b>	Clay soils, moderate sun exposure at 500 foot elevation
<b>Production Volume:</b>	~1,000 cs/yr
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, 100% destemmed fruit, 7-10 day fermentation (select yeasts) in stainless steel, 16 months aging in new French oak barrels
<b>Alcohol / Volume:</b>	14.0%
<b>Residual Sugar:</b>	3.84 g/L
<b>Acidity:</b>	2.55 g/L

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