the wine trust

HERITAGE · TRADITION · CRAFT

FAMILY RESERVE

TAGUA TAGUA

CABERNET SAUVIGNON

D.O. RAPEL VALLEY

PRODUCT OF CHILE

14,0% Alc.By Vol.   750 ml

CHILEAN — BTT — PROUD

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 5th 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 Cabernet Sauvignon

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 Cabernet Sauvignon is the winery's top Cab bottling and is a balanced and complex beauty made from grapes grown in the winery's top vineyards. It spends 16 months aging in new French oak barrels and has a nose of fruit, cassis and chocolate and a palate of plums and berries. The time spent in barrel provides a well-defined mouthfeel, elegant tannins, medium acidity and a long finish.

JAMESSUCKLING.COM **91 Points.** Blueberry, blackberry and sweet-tobacco notes, medium-to full-bodied with tight, firm tannins. Ripe fruit.

Technical Specifications

Varietal Composition:	100% Cabernet Sauvignon
Vineyard Region:	Rapel Valley (Almahue Vineyard)
Vine Age:	40 years old on average
Vineyard Characteristics:	Clay soils, moderate sun exposure at 500 foot elevation
Production Volume:	2,000 cs/yr
Wine-Making / Vinification:	Hand-harvested grapes, 100% destemmed fruit, 7-10 day fermentation (select yeasts) in large capacity stainless steel tanks
	16 months aging in new French oak barrels
Alcohol / Volume:	14.0%
Residual Sugar:	2.49 g/L
Acidity:	3.11 g/L