the wine trust
HERITAGE · TRADITION · CRAFT

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 Gran Reserva 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 Gran Reserva Carmenere is a balanced and complex beauty made from 40 year old vines grown in one of the winery's top Rapel Valley vineyards. It spends 12 to 14 months aging in oak and has a fresh spice and black pepper inflected nose, well balanced acidity, voluptuous tannins and a lingering finish.

JAMESSUCKLING.COM *91 Points.* Sweet cherry and berry aromas with some chocolate. Full body. Round, juicy fruit and tannins and a flavorful finish.

Technical Specifications

Varietal Composition:	100% Carmenere
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
	12-14 months aging in 70% 2nd and 3rd use French oak barrels / 30% new French oak barrels, unfiltered, 6-8 months bottle aging, 35-38ppm SO2 total
Alcohol / Volume:	14.0%
Residual Sugar:	2.84 g/L
Acidity:	2.98 g/L