

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 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 Reserva Cabernet Sauvignon (Rapel Valley)

Tagua Tagua founder Jose Gregorio Correa Albano was the original founder of Vina San Pedro, one of Chile's best known and most historic wineries. Shortly thereafter he founded the winery that is now known as Bodegas Tagua Tagua. In the intervening 120 years, the winery has grown tremendously and now encompasses approximately 600 hectares of vineyards spread across Chile's Central Valley (including sub-valleys). The winery's focus is on high-quality production of classic international cultivars made in a style that is approachable, varietally pure and respects the extraordinary land from which they come. In contrast to the entry-level Selección bottlings, the Reserva Cabernet Sauvignon sees an extended aging regimen in neutral oak barrels to impart subtle notes of wood, while retaining the pure red and black berry, plum and floral notes.

Technical Specifications

Varietal Composition:	85% Cabernet Sauvignon / 15% Syrah
Vineyard Region:	Fruit sourced from Rapel Valley
Vine Age:	35 years old on average
Vineyard Characteristics:	Granitic substrate, extensive sun exposure at 500 foot elevation
Production Volume:	30,000 cases
Wine-Making / Vinification:	Hand-harvested, 100% destemmed fruit 7-10 day fermentation (select yeast) in large capacity stainless steel, no prolonged yeast contact, 6-8 months aging in neutral (2 nd -5 th use) 225L French oak barrels, clarified and then filtered, 3-5 months bottle age prior to release, 35-38 ppm SO2 total
Alcohol / Volume:	13.5%
Residual Sugar:	3.12 g/L
Acidity:	3.39 g/L