

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 – 2021 Tagua Tagua Seleccion Chardonnay (Central 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. 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. The Seleccion Chardonnay is Tagua Tagua's entry-level bottling and offers quality far in excess of its modest price tag. Golden yellow, the wine offers notes of ripe tropical fruits with a hint of fresh crisp apple in a soft yet textural palate.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Fruit sourced from Maule and Rapel Valleys
Vine Age:	25 years old on average
Vineyard Characteristics:	Granitic substrate, extensive sun exposure at 500 foot elevation
Production Volume:	75,000cs/yr
Wine-Making / Vinification:	50% mechanized (Maule Valley), 50% hand-harvested (Rapel Valley), 100% destemmed, fermentation (select yeast) in large capacity stainless steel, no lees contact, bottled immediately after fermentation, clarified and filtered, 1-3 months bottle age, 35-38 ppm SO2 total
Alcohol / Volume:	13.0%
Residual Sugar:	1.76 g/L
Acidity:	3.57 g/L