

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 – 2020 Tagua Tagua Seleccion Syrah (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. While the Seleccion Syrah is from Tagua Tagua's entry-level line, it offers quality and flavor far in excess of its modest price tag. Deep red with purple tints, this medium-bodied wine features subtle wild flower notes, a rich berry-driven palate and balanced acidity.

Technical Specifications

Varietal Composition:

85% Syrah, 15% Other Reds

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

Winemaking/Vinification:

50% mechanized (Maule Valley), 50% hand-harvested (Rapel Valley), 100% destemmed, 7-10 day fermentation (select yeast) in large capacity stainless steel, no lees contact, aged 3-5 months in large stainless steel tanks with oak staves and chips, clarified and filtered, 35 ppm SO₂

Alcohol/Volume:

13.0%

Residual Sugar:

2.65 g/L

Acidity:

3.02 g/L