

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 – 2019 Tagua Tagua Selección Cabernet Sauvignon (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 Selección Cabernet Sauvignon is technically an entry-level bottling, it offers quality and flavor far in excess of its modest price tag. A deep red hue with a violet tinge, this gem offers subtle notes of wild flowers, a palate of raspberry, strawberry, and soft plums on the finish. Gentle tannins merge with a vibrant acidity to create a long, balanced finish.

Technical Specifications

Varietal Composition:	85% Cabernet Sauvignon / 15% Syrah
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:	100,000cs/yr
Wine-Making / Vinification:	50% mechanized harvest (Maule Valley fruit), 50% hand-harvested (Rapel Valley fruit), 100% destemmed 7-10 day fermentation (select yeast) in large capacity stainless steel, 3-5 months aging in stainless steel tanks with oak staves, filtered, 1-3 months bottle age, 35-38 ppm SO2 total
Alcohol / Volume:	13.0%
Residual Sugar:	2.43 g/L
Acidity:	3.11 g/L