

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 Selección Carmenera (Central Valley)

Jose Gregorio Correa founded the winery that is now known as Bodegas Tagua Tagua over 120 years ago. Since then, the winery has grown tremendously and now encompasses approximately 600 hectares of beautifully cultivated vineyards spread across Chile's Central Valley. The focus of production is on classic international cultivars made in a style that is approachable, varietally pure and which respects the extraordinary terroir from which the grapes come. While the Selección Carmenera is Tagua Tagua's entry-level bottling, it offers quality and flavor far beyond its modest price tag. An intense ruby color and a floral nose give way to herbs, red fruits and vanilla on the palate, a defined but delicate acidity and firm but well-integrated tannins.



- 88 pts / BEST BUY



- 86 pts / BEST BUY

Technical Specifications

Varietal Composition:

85% Carmenera, 15% Syrah

Vineyard Region:

Fruit sourced from Maule and Rapel Valleys

Vine Age:

25 years old on average

Vineyard Characteristics:

Clay soils, moderate sun exposure at 700 foot elevation

Production Volume:

90,000cs/yr

Wine-Making / Vinification:

50% mechanized harvest (Maule Valley fruit), 50% hand-harvested (Rapel Valley fruit), 100% destemmed

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:

2.77 g/L

Acidity:

3.04 g/L

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This is bright and clean in its cranberry flavors. Super drinkable.

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Tight, crisp berry fruit aromas come with notes of road tar and peppery spice. This Carmenère is dry and light to medium in body. Saucy plum and berry flavors are mild, while this feels fresh and tastes a bit green on the finish.

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