

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 Selección Carménère (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 Carménère is Tagua Tagua's entry-level bottling, it offers quality and flavor far beyond its modest price tag. An intense ruby color with blue hues and a floral nose give way to herbs, red fruits and vanilla on the palate, defined acidity and well-integrated tannins which frame the lingering finish.

Technical Specifications

Varietal Composition:	85% Carménère, 15% Other Reds
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 7-10 day fermentation (select yeast) in large capacity stainless steel, 3-5 months aging in stainless steel tanks with French oak staves and chips, clarified and filtered, 1-3 months bottle age, 35-38 ppm SO ₂ total
Alcohol / Volume:	13.0%
Residual Sugar:	2.77 g/L
Acidity:	3.04 g/L