

# 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 5<sup>th</sup> 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 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. While the Seleccion Chardonnay is Tagua Tagua's entry-level bottling, it offers quality and flavor far in excess of its modest price tag. Golden yellow, the wine offers notes of ripe tropical fruits with a hint of crisp apple in a soft yet textural palate.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Fruit sourced from Maule and Rapel Valleys
<b>Vine Age:</b>	25 years old on average
<b>Vineyard Characteristics:</b>	Granitic substrate, extensive sun exposure at 500 foot elevation
<b>Production Volume:</b>	75,000cs/yr
<b>Wine-Making / Vinification:</b>	50% mechanized harvest (Maule Valley fruit), 50% hand-harvested (Rapel Valley fruit), 100% destemmed Fermentation (select yeast) in large capacity stainless steel, no lees contact, bottled immediately after fermentation, filtered, 1-3 months bottle age, 35-38 ppm SO2 total
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	1.00 g/L
<b>Acidity:</b>	3.68 g/L