

TARA

Atacama

HUASCO
LONGOMILLA

TARA WHITE WINE 1 / BASE WINE: CHARDONNAY

D.O. ATACAMA · VINTAGE 2016

ORIGIN

Variety	100% Chardonnay.
Soil	The soils in the 2nd and 3rd terraces of the River Huasco are alluvial and calcareous, complemented by a significant level of salinity that is faithfully reflected in the wine.
Harvest	2016 Vintage: In the north of Chile, "vintage variation" is virtually non-existent. Year after year, the harvest dates are more or less the same and 2016 was no different, with the grapes being picked in early March. In the part of the Huasco Valley where the Longomilla and Nicolasa vineyards are situated, the dense fog known as "camanchaca" blankets the land each day. This fog comes in from the Pacific Ocean, just 15-20 km to the west. In this desert climate, the moisture from this daily fog provides the vine leaves with a small but important increase in humidity.

WINEMAKING

Fermentation	50% of the grapes were left as whole clusters. The grapes were pressed by foot. No products were added to the must. All of the must was fermented with ambient yeasts in stainless steel barrels.
Ageing	The wine was aged for 21 months in stainless steel barrels in order to retain the identity of the place the grapes come from: the Atacama Desert.
Technical Data	Alc/Vol: 12,5% GL pH: 3,15 Acidity: 7,40 g/L (Tartaric Acid) Sugar Residual: 1,5 g/L
Ageing Potential	This wine can be stored for up to 10 years in optimum conditions.

TASTING NOTES

This wine organoleptically represents its origin in the cool desert of northern Chile. The nose is essentially mineral, revealing aromas of stones and chalk, together with austere, delicate notes of green cherimoya (or custard apple) and white stone fruits. The mouth is structured, linear and taut, providing great tension and persistence in the finish. This is a unique wine with great personality and character.

SERVING SUGGESTION

Oysters, sea urchins, oily fish and white meat



THE WINE WAS MANUALLY BOTTLED, WITH ONLY 5,800 BOTTLES BEING PRODUCED.