

TARA

Atacama

HUASCO
LONGOMILLA

TARA WHITE WINE 1 / BASE WINE: CHARDONNAY D.O. ATACAMA · VINTAGE 2016

ORIGIN

Variety	100% Chardonnay.
Soil	Calcareous, with alluvial stones, located in the 1st, 2nd and 3rd terraces of the River Huasco in the areas of Longomilla and Nicolasa. Both the soil profile and the waters of the River Huasco lend the wine a significant level of salinity.
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.
Harvest	The grapes were harvested in the morning between 9 and 17 March. They were collected in small 12-kilo bins, which were transported to the winery in refrigerated truck.

WINEMAKING

Fermentation	The must was fermented with native yeasts in stainless steel tanks. There was no additional treatment nor were any products added to the grapes. After the fermentation, a small, one-off addition of sulphur dioxide was made.
Ageing	The wine was aged for 24 months; 70% in stainless steel barrels and 30% in fifth-use, 228-litre, Burgundy-style, French oak barrels. The objective is to produce a wine as close as possible in identity to the Atacama Desert. As it was neither clarified nor filtered, some precipitation may occur. The wine contains a fine sediment, which gives it a very special and unique character.
Technical Data	Alc/Vol: 12.5% GL pH: 3.27 Acidity: 6.56 g/L (Tartaric Acid) Sugar Residual: 1.63 g/L
Ageing Potential	This wine can be stored for up to 6 years in optimum conditions.

TASTING NOTES

It's a fresh, nervous, mineral wine. The mouth is tense and well-structured. The chalkiness and salinity of the soil come through in the palate. The nose reveals fruit, such as sweet cucumbers and apricots, as well as floral notes. As you sip the wine, it evolves in the glass. This is not a classic style of Chardonnay and we attribute this to its very particular and unique terroir. The Pacific Ocean has a major influence on the vineyard, producing morning fog, known locally as the "Camanchaca", and strong winds, which cool the vines, making this a desert with cool climate conditions. The area is very arid and the soils are chalky and saline.

SERVING SUGGESTION

Oysters, sea urchins, oily fish and white meat.

