

TARAPACÁ GRAN RESERVA

Viña Tarapacá was set up in 1874 and is one of Chile's oldest wineries with 145 years of tradition and experience of producing Chilean wine. Our wines are the result of our commitment to protect the biodiversity of our vineyard, which is situated in a naturally formed clos in the heart of Chile's prestigious Maipo Valley. This biodiversity lends our wines unequalled quality.



TARAPACÁ GRAN RESERVA ETIQUETA NEGRA

100% CABERNET SAUVIGNON - D.O. MAIPO VALLEY - 2019

SERIES OF SOIL: EL MIRADOR

Sandy Loam
Medium Sand
Gravel & Pebbles (25%)

0-30 cm

Gross Sandy
Gravel & Pebbles (30%)
Angular Rock

30-70 cm

Gross Sandy
Pebbles (5%)



This Cabernet Sauvignon comes from the "El Mirador" soil series, which is located on the southern side of the Coastal Mountain Range. These soils come from granitic rock (with different stages of weathering). They are deep and in some areas contain quartz, while other areas have alluvial rocks at the surface (10cm-50 cm).

YIELD:

1.4 to 1.8 kg/plant.

CLIMATE:

The climate is temperate Mediterranean with marked summer and winter seasons. The mesoclimate of the vineyard is influenced by the warm morning winds that come down from the Andes Mountains and pass alongside the cool waters of the River Maipo to enter the "El Rosario" estate. Meanwhile, the afternoon temperatures are significantly influenced by breezes blowing from the Pacific Ocean up the River Maipo basin towards the Andes Mountains. These cooling influences bring out fruity and spicy aromas in the wine. The exposure of the rows of vines varies from north-south to east-west. Therefore, while they have high luminosity by day, the cool wind influence in the afternoons helps to moderate the high temperatures, making for a thermal range of 20°C between day and night. This is seen in the wine as aromas of ripe red and black fruit. The 2019 vintage has structured, powerful tannins, which means these wines have good bottle-ageing potential.

WINEMAKING:

The harvest date this year was earlier than in previous years. The grapes were hand-picked very early in the morning into 14-kilo bins. When the grapes arrived at the winery, they underwent a rigorous cluster selection. Next came a pre-fermentative maceration at 10°C for 3 days, followed by the start of the alcoholic fermentation. 100% native yeasts were used in the fermentation, leading to good kinetics. The alcoholic fermentation lasted for 8 days and took place at a temperature of 27°C, as the objective was to conserve the red fruit and spices. During the fermentation, gentle tannin extraction was achieved by carrying out pump-overs, whose frequency was determined through daily tasting. Once the alcoholic fermentation was complete, the wine underwent a post-fermentative maceration for 5 days.

AGEING:

The wine was aged for 12 months: 80% of it in 300-litre fine-grain French oak barrels (20% new) and the remaining 20% in 3,500-litre lightly toasted French oak foudres.

TASTING NOTES:

Appearance: Deep, intense ruby colour.

Nose: Intense, honest and elegant with upfront fruity notes like blackberries and blueberries, accompanied by violets and a hint of vanilla. This wine has great aromatic complexity.

Palate: This is a well-structured, full-bodied wine with very fine tannins, delicious acidity, a juicy mouthfeel and good balance. The finish is very long and pleasant.

SERVING TEMPERATURE:

16 - 18 °C.

ACIDITY:

Soft Racy

TANNINS:

Low High

PARING:



Mature
cheeses



Pastas with mushroom
or Bolognese sauces



Grilled beef, steak,
beef goulash, lamb or even duck

CHEMICAL ANALYSIS: Alcohol: 14.2% pH: 3.56 Total acidity g/L (C₄H₆O₆): 5.43 Residual sugar (g/L): 1.9