

TARAPACÁ GRAN RESERVA

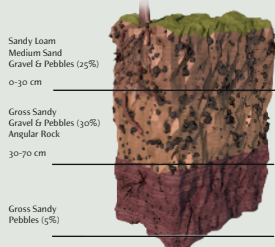
Viña Tarapacá was set up in 1874 and is one of Chile's oldest wineries with 145 years of tradition and experience of producing Chilean wine. Our wines are the result of our commitment to protect the biodiversity of our vineyard, which is situated in a naturally formed clos in the heart of Chile's prestigious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



TARAPACÁ GRAN RESERVA ETIQUETA AZUL

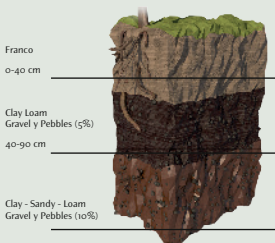
75% CABERNET SAUVIGNON, 10% SYRAH, 9% CABERNET FRANC & 6% MALBEC
D.O. MAIPO VALLEY - 2020

SERIE OF SOIL: EL MIRADOR, LOS CARDENALES AND PIEDMONT EL MIRADOR



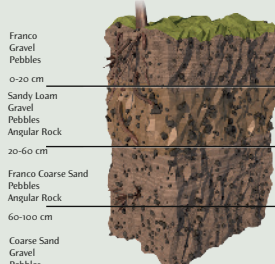
This Blend perfectly combines the different soil types of the Tarapacá estate. First, the "El Mirador" soil series (Cabernet Sauvignon) is notable for its minerality and the presence of angular stones and gravel, giving the wine a flavoursome palate, balance and length.

LOS CARDENALES



Secondly, the "Los Cardenales" soil series (Syrah) is characterized by the presence of clay and a rocky matrix that gives the wines good body and velvety tannins.

PIEDMONT



Thirdly, the "Piedmont" soil series (Cabernet Franc) has a significant layer of gravel and good-quality clay. This results in wines of good body and ripeness. The combination of different soils with the common denominator of a matrix of angular stones results in a well-balanced and elegant wine with rounded tannins, leading to a long, velvety finish.

YIELD:

1.0 to 1.2 kg/plant.

CLIMATE:

The 2019-2020 season began with a very dry winter, while spring and summer were warm. There was virtually no rainfall and what there was did not affect the flowering and fruitset processes. There was no frost in spring. Budburst occurred on a similar date to the previous year, while flowering and fruitset were 10-15 days earlier. The grapes remained healthy throughout the season. In terms of temperatures, this season the average minimum temperatures were lower (12°C) and the average maximum temperatures were higher (28°C), making for a greater thermal range (16°C). Every month this season saw a higher number of days over 25°C. Finally, the wines had good aromatic intensity - above all in terms of their aromatic profile - with plenty of fresh fruit like red cherries and berries.

WINEMAKING:

The grapes were hand-harvested into 14-kilo bins. The Cabernet Sauvignon was harvested on two different dates. The first was early to produce a juicy, fresh fruit profile. The second was 20 days later to get a more black fruit profile with fuller body and viscous tannins. The Syrah and Cabernet Franc were harvested quite early so that the red fruit and juiciness would predominate. The Malbec was harvested in mid-March with a fresh fruit profile, with the goal of obtaining intense colour and floral notes like violets. Each different variety was separately vinified and aged. At the winery, the grapes were subject to a selection of clusters and berries. Then they underwent a pre-fermentative maceration for an average of three days, followed by the alcoholic fermentation with both native and selected yeasts, mainly Zymaflore F15. The temperature did not exceed 26°C-27°C and there was gentle tannin extraction. Then the wine underwent a post-fermentative maceration for an average of 12 days. Finally, the wine was aged for 14 months in 3,500-litre French oak foudres and French oak barrels with different levels of use (15% new).

TASTING NOTES:

Appearance:
Deep ruby red.

Nose:
Intense, elegant, fruity, concentrated and complex. A broad aromatic palette featuring red fruit aromas like strawberries and berries, along with black fruit like blackcurrants, blackberries and plums, as well as spices, particularly pepper and dill. After this diverse range of fruity aromas comes a layer of notes from the oak-ageing, of vanilla, dark chocolate and coconut.

Palate:
This is a refreshing wine with pleasant acidity and very fine, well-rounded and structured tannins. It reveals flavours of red cherries and chocolate. This is a very elegant, fresh wine with a long finish.

SERVING
TEMPERATURE:

16 – 18 °C.

ACIDITY:
TANNINS:

Soft Low Racy High

PARING:



Patagonian lamb
chops with mint and rosemary



Oven-baked beef
flank with herbs and meriken



Tuna with
fine herbs

CHEMICAL ANALYSIS: Alcohol: 14% pH: 3.51 Total acidity g/L (C₄H₆O₆): 5.47 Residual sugar (g/L): 1.77