

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 gives our wines unrivalled quality.



TARAPACÁ GRAN RESERVA ORGANIC WINE

71% CARMENÈRE, 19% SYRAH & 10% CABERNET SAUVIGNON
D.O. MAIPO VALLEY - 2020



CLONES:

Massal selection (Carmenère): lends the wine balance, smoothness and character.

Clone 174 (Syrah): contributes colour, spicy aromas and enhances the body.

Clone 169 (Cabernet Sauvignon) : lends elegance and fine tannins.

YIELD:

1.5 a 2.0 kg/plant.

TASTING NOTES:

Aspect:

Intense and shiny red with violet hues.

Nose:

Intense, fresh and fruity on the nose, revealing red fruit aromas like red cherries and strawberries, with upfront spicy notes like pepper, nutmeg and dill and hints of vanilla, liqueur-flavoured chocolates and coconut.

Palate:

The mouth opens really well and is juicy, medium-bodied, well-balanced and very long. The tannins are pronounced and ripe, giving good structure to the wine, while the acidity contributes freshness and tension. It reveals flavours of red cherries, dark chocolate and pepper. A long and very pleasant finish.

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.

WINEMAKING:

The grapes were manually harvested on two dates: the Cabernet Sauvignon and Syrah between 19 and 20 March and the Carmenère on 7 April. Once at the winery, the grapes were selected and destemmed. Each variety was vinified separately. A pre-fermentative maceration took place at 10°C for 4 days. Later, an alcoholic fermentation occurred at around 25°C for 8-10 days. Once the alcoholic fermentation was complete, 80% of the wine was racked into barrels to begin ageing and undergo malolactic fermentation. Finally, the wine was aged for 12 months in French oak barrels (20% new, 80% used), while the remaining 20% of the wine was kept in stainless steel tanks to retain the primary fruit component in the final blend.

SERVICE TEMPERATURE:

16 - 17 °C.

ACIDITY:

Soft ◆ ◆ ◆ ◆ ◆ Racy

TANNINS:

Low ◆ ◆ ◆ ◆ ◆ High

PAIRING:



Mature Cheese



Red, White and game meats



Saucy pastas.

CHEMICAL ANALYSIS: Alcohol: 13,1% pH: 3,51 Total acidity g/L (C₄H₆O₆): 5,42 Residual sugar (g/L): 3,21