









# FROM THE SILENCE AND SOLITUDE OF THE WORLD'S DRIEST DESERT

The Atacama desert is unique; its sky and landscape reveal the immensity of our unchartered territories, the absence of frontiers, the vastness of the The universe and the smallness of mankind.

Tara, a line of extreme wines, is born from this mysterious and silent world, a challenge as complex as its geography, an invitation to delight in the taste of the unknown, an incomparable experience, a journey to the source.

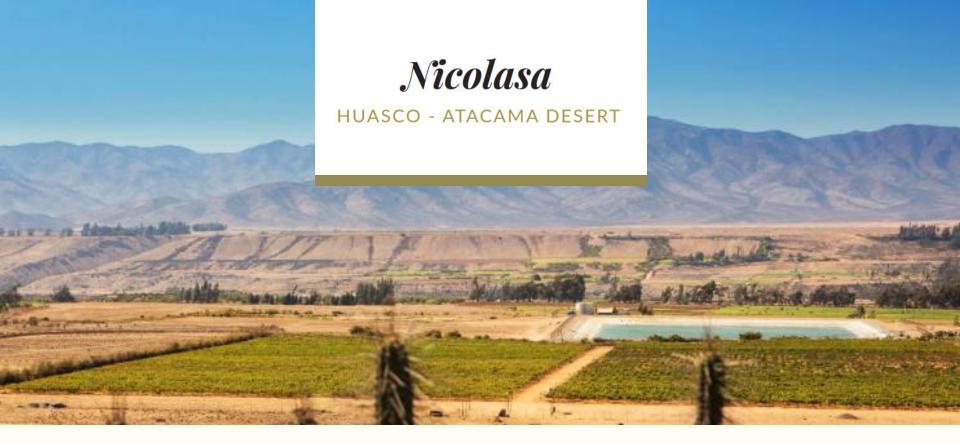


# Alejandro Galaz

# ► Felipe Tosso







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Nicolasa Vineyard is in the Huasco Valley **21 Km** from the Pacific Ocean and **25 Km** inland from Vallenar. Its proximity to the coast means that there is a maritime influence during the entire year, which regulates the maximum temperatures in summer. During most of the grape-ripening period, a morning sea fog, known locally as Camanchaca, tends to appear. This vineyard has 3.66 ha., planned in 2010 with varieties like **Syrah, Pinot Noir, Chardonnay, Sauvignon Blanc and Viognier.** The vines are drip-irrigated with water from the Huasco river. There is a lot of salt in the soil profile, which needs to be treated with long irrigation periods, and plenty of watering to keep the plants in good health.



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Longomilla is located in the **Huasco Valley, 675 Km** from Santiago and 31 Km from the Pacific Ocean, in the River Huasco basin.

The estate has **14.6 ha.,** planted in 2012, in full production with varieties like: **Chardonnay, Pinot Noir, Sauvignon Blanc, Viognier and Syrah.** 100% are clones planted on rootstocks suited to the soils in the area. A technician drip-irrigation system uses the Huasco river. The average yields are 5 - 6 tons/ha.







## **TARA WHITE WINE 1**

#### 100% Chardonnay

Pressing: 100% whole bunch. 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 addition of sulphur dioxide was made.

#### Ageing

The wine was aged for 18 months; 50% in concrete eggs and 50% in foudres. The objective is to produce a wine as close as possible in identity to the Atacama Desert. As it was neither clarified or filtered, some precipitation may occur. The wine contains a fine lees, which gives it a very special and unique character.







# TARA WHITE WINE 2 / SOLERA

#### 100% Viognier

This limited production is part of our experimentation at Ventisquero.

When the levels of wine in the barrels of Viognier 2011 became low, we needed to top them up with Viognier from the 2012 vintage to avoid wine oxidation. That was how we began to fill the barrels always with the next vintage, to keep as much as possible the character from the original wine. Nine years later we began this limited production and for its fifth release, we blended wines from the 2011 to 2020 vintages. For the Viognier we press 100% whole bunch.







## **TARA WHITE WINE 3**

Crushing: 100% whole bunch. The grapes were kept in a cold store at 5°C for 12 hours and then destemmed and cold macerated for 4-5 hours. 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 sulfur dioxide was made.

#### Ageing

To retain the maximum expression of the Atacama Desert, 100% of this wine was aged for 15 months in a concrete egg. It was neither clarified nor filtered and has therefore been bottled with fine lees, which gives it a very special and unique character.







# **TARA RED WINE 1**

#### 100% Pinot Noir

Crushing: 50% whole bunch, 50% destemmed. 70% with cold maceration (7 to 8 days) and 30% of Carbonic Fermentation. Both of them with soft pump-overs for delicate extraction. Fermenting T° between 22 and 26°C. Once the fermentation was completed and after the malolactic fermentation, a small amount of SO2 was added.

#### Ageing

24 months ageing in fifth-use, Burgundy-style, 228-liter French oak barrels. This wine was not clarified or filtered.







# **TARA RED WINE 2**

#### 100% Syrah

Crushing: 20% whole bunch. This Syrah was fermented in small, open 500-kilo vats. The must was fermented Pinot Noir style with its native yeasts.

Pump-overs were used two to three times a day for a week. The wine was then racked into fifth-use French barrels, where the malolactic fermentation took place. After fermentation, a small quantity of SO2 was added just once. This wine was not clarified, or did it receive a final filtration.

24 months ageing in fifth-use, Burgundy-style, 228-litre French oak barrels. This wine was not clarified or filtered.



#### Wine Enthusiast, 2015 Michael Schachner in Article:

"Ventisquero Conquers Chile Dry North: Case in point: Viña Ventisquero, a large, forward-thinking Chilean winery, has spent the past years battling the driest desert on earth in hopes of making unique, high-quality wines. Call it a folly, a vision quest or one of the most glaring examples of a winery pushing the envelope, but today we can drink wines made from vineyards in the Atacama Desert".



# drinks business

### Patrick Schmidtt The Drinks Business:

"Who would have thought that the world's driest desert would be the source of a delicious Chardonnay? Well, Tara from Ventisquero is made with the fruit of Atacama and features a lovely array of flavors from peach and orange to oatmeal and peanuts. Chardonnay from a seriously extreme terroir".





Peter Richards for Decanter Magazine, September 2021.

"Outstanding Tara Pinot Noir from Ventisquero aims to display the character of each region through its wines".





















	VINTAGE	ACCOLADES
RED WINE 2	2012	92 90
	2013	95 🖹 🧐
	2014	95
	2015	93 🖩 🚳
	2016	95
	2017	94
	2018	96 🖩 🧑
	2019	921 🥘
	2020	97 🖩 🧒
	2021	M 94









WHITE WINE 3

