



TARA

Atacama

PINOT NOIR 2021

VINTAGE NOTES

WINERY INFORMATION: Tara Wines is an exclusive project from Ventisquero Wine Estates. It is an invitation to connect, to celebrate, and to gather with our people. No matter the place, the region, or the country there is still the need to connect with the wine, to talk about them, to laugh, to remember why we are here to enjoy life.

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.

FERMENTATION: A cold maceration took place for 5-7 days. Then 2 to 3 pump-overs took place each day at natural fermentation temperatures between 15°C and 25°C. Once the fermentation was complete and after the malolactic fermentation, a small amount of SO₂ was added.

AGING: 24 months; 50% in unroasted 1500-litre capacity foudre and 50% in 1000-litre capacity concrete eggs. No fining or final filtration was carried out.

COLOR: Deep ruby red

TASTING NOTES: Complex aromas of black cherries and wild berries, complemented with white stones and floral delicate tones. On the palate, the wine shows structured, linear, with a persistent and elegant acidity that all together reveals tension and strength, thanks to the origin from limestone soils.

VINTAGE 2021

WINEMAKER Felipe Tosso

WINERY Ventisquero Wine Estates

VINEYARDS Longomilla and Nicolasa Vineyards

VARIETAL 100% Pinot Noir

AGING POTENTIAL Can be stored for up to 10 years in optimal conditions

ALCOHOL 13.5%

PH 3.45

RESIDUAL SUGAR 2.27 g/L

ACIDITY TA of 6.00 g/L

PACK SIZE 6/750

UPC 852238001768

94pts

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From Chile**

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93+pts

Robert Parker
WINE ADVOCATE

92pts

Tim Atkin MW



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.