

A Legacy of Excellence

Viña Tarapacá, founded in 1874 in the Maipo Valley, has over 150 years of history, recognized for its excellence and dedication. It originated in a privileged natural Clos, protected by mountains and the Maipo River, where the climate, soil, and winemaking tradition come together to produce wines of exceptional quality. Its terroir provides complexity and elegance, showcased in a portfolio internationally acclaimed since 1876. With a history built on passion, tradition, excellence, and constant evolution, it continues to grow as a symbol of Chilean wine globally.

SERIES OF SOIL: "PIEDMONT"

Franco
Gravel
Pebbles

0-20 cm

Sandy Loam

Gravel

Pebbles

Angular Rock

20-60 cm

Franco Coarse Sand

Pebbles

Angular Rock

60-100 cm

Coarse Sand

Gravel

Pebbles

"Piedmont" Soil Series. Of volcanic origin, with a loam to sandy loam texture and colluvial-alluvial formation, this soil imparts structure and medium body to the wine. It is rich in minerals, a result of the slow erosion of Cerro Auleo. Its composition includes abundant angular stones, gravel, and pebbles, allowing vine roots to explore freely. Wines from this type of soil develop a medium-volume palate, with very fine tannins, excellent grip, and remarkable length.



CABERNET SAUVIGNON

95 % CABERNET SAUVIGNON AND 5 % SYRAH

• YIELD PER HA.

1.5-2.0 kg/plant.

• CLIMATE

Temperate Mediterranean with marked summer and winter seasons. Our mesoclimate is heavily influenced by the strong, cool winds that blow in, especially in the afternoons. The row orientation varies from north-south to east-west. The vineyards have high luminosity by day and cool breezes in the afternoons that help to moderate the high temperatures, making for a thermal amplitude of 20°C between day and night. These conditions come through in the wine as ripe fruit aromas and

• TASTING NOTES

Appearance: Intense, bright ruby.

Nose: Intense, concentrated and expressive. The nose is fruity and spicy with notes of ripe red fruits, black pepper, vanilla, nuts and a classic note of fine herbs like bay leaves.

Palate: With its excellent attack, this medium-bodied, juicy and adaptable wine is flavourful, with rounded tannins and a long, pleasant finish.

• WINEMAKING

The harvest began during the second week of March and finished the last week of the same month. When the grapes reached the cellar, they were selected and destemmed and each variety (Cabernet Sauvignon and Syrah) was vinified completely separately. Then a pre-fermentative maceration took place at 10°C-12°C for 3-4 days to extract highly concentrated aromas and flavours. Next the alcoholic fermentation took place at a temperature of between 24°C and 26°C over a period of 7-8 days. During this period, which is vital for extracting polyphenols, open pump-overs took place three times a day. Once the alcoholic fermentation was finished, the wine was racked off its skins, so there was no post-fermentative maceration. In terms of ageing, 75% of the wine was aged in used French oak barrels (of between 225 and 400 litres in size) for 12 months and the other 25% of the wine was kept in stainless steel tanks to maintain the primary fruit component in the final blend.

• AGING POTENTIAL

5 to 7 years.

• SERVING TEMPERATURE

17°C-18°C.

• CHEMICAL ANALYSIS

Alcohol: 13.9% | Total acidity G/L: 4,97 | Ph: 3,7 | Residual Sugar (G/L): 3,5

