

2013

The 2013 Tarapacá Late Harvest is a blend of Sauvignon Blanc, Gewürztraminer and Viognier. 94% of the grapes originate from our vineyard in Isla de Maipo, which contributes richness on the palate and a long and juicy finish. The Sauvignon Blanc provides fresh peach notes, while the Gewürztraminer lends caramel, honey, and sun-dried peach notes. The remaining 6% is composed of Viognier from Cachapoal, a warm area that contributes floral notes which add complexity and balance the blend. Ideal for enjoying with good friends, and for accompanying tropical fruit and berry desserts.

2014

Tarapacá Late Harvest is a blend of Sauvignon Blanc and Gewürztraminer. The Sauvignon Blanc provides fresh peach notes, while the Gewürztraminer lends caramel, honey and sun-dried peach notes. It is a complex and balanced wine, with a juicy and long finish. Ideal for enjoying with good friends, together with tropical fruit and berry desserts.

50 cle	12% vol
50 cle	12.5% vol
50 cle	13% vol
50 cle	13.5% vol
50 cle	14% vol
50 cle	14.5% vol
50 cle	15% vol

42 mm

120 mm

VINA
TARAPACÁ
Terroir Late Harvest
20XX

[illegible]

WINE OF CHILE
PRODUCED AND BOTTLED BY
VIÑA TARAPACA S.A.,
ISLA DE MAIPO S/N, CHILE
ENVASADO EN CHILE

50 de XX.X% vol



Contains Sulfitēs - Sisältää sulfiitteja - Innehåller sulfiter
 Enthält Sulfite - Contient des Sulfitēs - Bevat Sulfieten
 Contiene Solfiti - Zawiera siarczyny - Inneholder sulfitter
 Sisaldab sulfiid - Satur sulfitos - Fih sulfite - Περιέχει θειώδη
 Südeytje vra sulfitai - Vsebuje sulfit - Contem sulfitos.

DEJAR ESPACIO EN BLANCO
para imprimir N° de lote en planta

magnificación 80%
truncada alto (aleatorio)
29,83 x 18mm

EAN-13
780434090510-9

www.tarapaca.cl

42056208 000

2015
2016

Tarapacá Late Harvest is a blend elaborated from our finest grapes, contributing fresh peach notes with undertones of caramel, honey and sun-dried peaches. It is a complex and balanced wine, with a juicy and long finish. Ideal for enjoying with good friends, together with tropical fruit and berry desserts. Serve at a temperature between 6°C and 8°C.

colocar variable según OC

120
125
130
135
140
145
150

Medidas (ancho x alto) 42 x 120 mm.

Papel Fasson Cuvee Martelé Marfil

Barniz **Acuoso Mate**

Impresión y Pegado Flexografía / Autoadhesivo

Colores



Negro