

BODEGA CERRO CHAPEU

Tannat de Reserva

Cerro Chapeu

Technical information

Country: Uruguay
Region: Cerro Chapeu
Appellation: Cerro Chapeu
Grape Variety : 100% Tannat
Terroir : Sandy deep red soils.
Age of the vines : Up to 40 years

Vinification

The grapes are crushed over tanks without pumping. Afterwards, spontaneous fermentation is slowly started with open tanks and punching down in stainless steel tanks at 20°C. These conditions allow the development of increase diversity of native yeasts. After 10 days of fermentation, the wine is finished in second use wine french oak barrels and then aged for 12 months without any racking over the lies.

Tasting notes

This wine is a red ruby colour with deep intensity. The aroma is a classic cedar with red fruits . The quest for harmony and balance with oak shows Tannat characters. There are also aromas of plums, quince and violets. The roundness and smooth tannins contributes to an excellent wine.

Best to drink:

It could age for 5 years in good cellar condition.

Wine pairing:

Ideal wine to serve with red meat, aged cheeses and grilled foods.

