

BODEGA CERRO CHAPEU

1752 Petit Manseng

Melilla-Montevideo

Technical information

Country: Uruguay
Region: Melilla-Montevideo
Appellation: Melilla-Montevideo
Grape Variety : 90% Petit Manseng, 10% Viognier
Terroir : Clay
Age of the vines : 20 years



Vinification

This white wine was developed during the R&D programme with the objective of “Increasing yeast biodiversity in wine fermentation for increased flavour complexity”. This wine was fermented in French new oak barrels during 10 months and one year of bottling.

Tasting notes

Intense gold colour with yellow tinges. A full body wine with complex flavors of citrus fruits and some sweet herbal notes that are in harmony with a toasty honey nose. Long and complex in taste, with a strong body that has the freshness of orange notes and firm acidity.

Wine pairing:

Ideal for all kind of appetizers and white meats.