

BODEGA CERRO CHAPEU

SUST Vintage

Cerro Chapeu

Technical information

Country: Uruguay
Region: Cerro Chapeu
Appellation: Cerro Chapeu
Grape Variety : 70% Chardonnay, 30% Pinot Noir
Terroir : Sandy deep red soils.
Age of the vines : Up to 40 years

Vinification

Whole grape bunches are pressed with minimal handling and without any fining which allows them to ferment spontaneously in stainless steel tank at 15°C . It is bottled early with selected native yeasts and the nutrients for the second fermentation. Aged for 36 months over the lies in our cellar.

Tasting notes

A straw yellow color with a perfect “perlage”. This wine has complex aromas of citrus and apricot dry fruit with almonds and spicy notes. The taste is intense, dry and with a good length of flavors.

Wine pairing:

An elegant and refreshing aperitif and also designed to be enjoyed with food.

