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GRAN TANNACITO



Brand: Casa Grande Arte y Viña

Grape variety: Tannat 100 %, from a single vineyard

Harvest: 2018

Vine training system: High trellis

Origin of the grapes: Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

Soil: Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

Climate: Maritime influence, temperate (average temperature: 17 °C)

Harvest: Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

Winemaking: Pre-fermentative maceration for 24 hours, fermentation in stainless steel tanks for 10 to 15 days at temperatures of 18-22 °C, with pumping-over and *délestage* twice a day. Aged in French and American oak barrels for 16 months.

Alcohol: 13.5 % abv

Total acidity: 3.5

pH: 3.4

Residual sugar: 1.3

Tasting notes: Appearance: garnet red colour with ochre reflections, bright, clear and deep. Nose: notes of fig sultanas, black pepper, caramel, cinnamon and a slight smokiness. Palate: very balanced, with rounded tannins and firm acidity, medium-long finish.

Serving suggestions: Roast and braised beef, matured cheese, dark bitter chocolate.

Bottle ageing: At least six years in appropriate light, humidity and temperature conditions, from the date of the label.