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SUPER BLEND



Brand: Casa Grande Arte y Viña

Grape varieties: Tannat, Cabernet Franc, Cabernet Sauvignon, Merlot, Arinarnoa and Caladoc

Harvest: 2018

Vine training system: Lyra and 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 “white pearl” French oak barrels (untoasted) for 18 months.

Alcohol: 13.8 % abv.

Total acidity: 3.5

pH: 3.4

Residual sugar: 1.3

Tasting notes: Appearance: ruby colour with violet reflections, bright, clear and deep. Nose: aromas of black tea, tobacco and leather. Palate: dry, with a round mouthfeel and a long finish.

Serving suggestions: Mature cheese and curated meats, roast beef.

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