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TANNAT



Brand: Casa Grande Arte y Viña

Grape variety: Tannat 100 %

Harvest: 2020

Vine training system: Lyra

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 14 days at temperatures of 18-20 °C, with pumping-over and *délestage* twice a day.

Alcohol: 12 % abv

Total acidity: 3.5

pH: 3.4

Residual sugar: 1.3

Tasting notes: Appearance: ruby colour with garnet reflections, bright, limpid and fluid. Nose: delicate aromas of plum sultanas, with hints of undergrowth and a touch of aromatic herbs. Palate: dry, with balanced acidity and soft but present tannins, jammy and slightly earthy notes, medium persistence.

Serving suggestions: Roasted red meats, mature cheese, stews.

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