

2020

Bodegones Del Sur, Vineyard Select Tannat

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Calcareous soils of expansive clays, with great capacity of deep aeration into the profile thanks to the formation of deep cracks in drier months, especially during summer season. Gentle slope of 1-2%. Temperature climates with cool nights. Average temperature during the ripening season ranges from 27°C to 17°C. Sunlight hours during vegetative cycle: 1765hrs.

Viticulture

Sustainable production: using management techniques focused on achieving qualitative results with the least impact on the environment, ensuring the safety of our products and the safety of employees.

Winemaking

Hand harvested, with careful selection of bunches and individual berries. Cold maceration at 3-5°C prior fermentation during 4 days. Fermentation with selected yeasts at 26-28°C. 30% of the wine is aged in 2nd and 3rd use barrels for 6 months.

Tasting Notes

Medium intensity ruby colour with purple reflections. Nose of fresh fruits, plums, with notes of ink and spices. Juicy, fresh in the mouth, with intense tannins and rounded finish.

[W: Bodegones Del Sur Wines](#)

REGION Canelones, Uruguay

APPELLATION Progreso

BLEND 100 % Tannat

WINEMAKER Santiago Deicas

ABV 14.0%

