



## BODEGA CERRO CHAPEU

WINERY: BODEGA CERRO CHAPEU  
BRAND: CERRO CHAPEU RESERVA  
OWNER / WINEMAKER: Francisco Carrau

VARIETALS: Tannat 100%, from Cerro Chapeu

VINTAGE: 2017

ANALYSIS: Alcohol: 13% by vol.  
Total acidity: 4.00 g/l in sulfuric  
PH 3.6  
Residual sugar: 1.7 g/l

PRODUCTION: 48.000 bottles

### TASTING NOTES:

Red ruby color with deep intensity. Classic cedar and red fruits in the nose. The quest for harmony and balance with oak shows Tannat characters. Plums, quince and violets are evident on the nose, roundness and smooth tannins contributes for an excellent wine. It is an ideal wine to serve with red meat, aged cheeses and grilled foods. It could age well for 5 years in good cellar condition. Served at 18 Celsius.



### DESCRIPTION AND VINEYARDS:

Francisco Carrau's Tannat wines were pioneers in reaching outstanding special reserve reds developed in Cerro Chapeu with a new style for the Uruguayan and export markets. Vinificated with very mature fruit that results in soft and elegant tannins for a full body wine. During the last 40 years, the best grape varieties were developed in our own vineyards of Cerro Chapeu region. Tannat is one of the best adapt red varieties to the sandy red soil and continental conditions of Cerro Chapeu, resulting in mature tannins with less final alcohol.

CLIMATE: Template and continental at more than 1000 feet over sea level in Cerro Chapeu.  
SOIL TYPE: Sandy deep red soils.  
GRAPES: 100% Tannat from Cerro Chapeu region, 40 years old plants.  
HARVEST: Hand-picked and transported in small cases of 15 Kg.  
CRUSHING: Crushed over the tanks and 50% whole berries.

VINIFICATION: The grapes are crushed over tanks without pumping. After with low temperature, spontaneous fermentation is slowly started with open tanks and punching down in stainless steel tanks at 20°C. These conditions allowed the development of increase diversity of native yeasts, resulting in more body and flavor complexity. After 10 days of fermentation, the wine is finished in second use wine french oak barrels and then aged for 12 months without any racking over the lies.

BOTTLING: June 2018.

### PACKING INFORMATION:

Case:	12 bottles cases of 750 mL	Dimensions (L x W x H):	328 x 246 x 310 mm
Closure Material:	Natural cork DIAM type	Weight of full case:	14.415 Kg
Bar code bottles UPC:	7 36040 540434	Weight of full bottle:	1.315 Kg

## Single Estate | Cerro Chapeu