

TRADICIÓN DESDE 1880

ANTIGUA BODEGA STAGNARI

Prima Donna Tannat

100% Tannat - Red wine

Tasting Notes

Deep intense ruby colour with violet shades

Complex and harmonic nose with some aroma of red fruit jam, candied fruit and spicy nuances.

Unctuous in mouth, well balanced with sweet and velvety tannins.

Intense and powerful finish

Vinification

Careful manual selection of bunches only with optimum ripeness.

Pre-fermentative maceration during 3 days in order to express the best fruit potential

Maceration during 15 days

Periodic "Delestages"

Fermentation temperature 24°-26° C

Aged in French Oak during 8 months where it has reached a perfect balance between fruit and wood

The wine is bottled without cold stabilization in order to keep its qualities untouched, so that after sometimes small natural substances may appear, but they do not affect the sensory quality of the wine.

Ideal to match with red meat, strong chesses, hunting meat and chocolate desserts.

Ideal to be drunk now and to be stored in good maturing conditions

Service temperature: 16 °-18°C



Info@antiguabodegastagnari.com.uy – www.antiguabodegastagnari.com.uy