



Tannat Pan de Azúcar 2019

Tasting notes:

Intense red color. Aroma of fruits, cherry and raspberry, with notes of vanilla and tobacco. Very fresh in the mouth, balanced, round tannins and medium volume. Long finish that reminds of the initial fruit.

EB, 07/16/2021

Vinification:

Manual selection of the grapes, berry by berry. Fermentation at 26°C, with 2 pump-overs and 1 pigeage a day. Maceration time, 14 days. Aging during 13 months in French and Caucasean oak barrels.

wine: Red	varieties: 100% Tannat	region: Pan de Azúcar, Maldonado
vineyard: Espalier system, rocky soil, due to the syenite rock.	production: 49 HL/Ha	harvest: Manual, from March 19 th to March 21 st 2019 at optimum maturity
bottling: 20 de agosto de 2020	service: Decant and serve at 16°C	bottles: 5.590 bottles of 0,75L
lot: 1620	alcohol: 14,7°	titratable acidity: 3,0 g/L of H ₂ SO ₄
pH: 3,94	volatile acidity: 0,57 g/L of H ₂ SO ₄	residual sugar: 2,6 g/L