

# **BOUZA 2017 "A6" TANNAT**

#### **PRODUCER INFO**

- Juan and Elisa Bouza established their winery in 2000 by restoring a historic winery originally built in the 1940's by Numa Pesquera in the outskirts of Montevideo.
- Over the last ten years Bouza has established itself as Uruguay's most critically acclaimed producer.
- Uruguay's temperate, Atlantic influenced climate sees four distinct seasons and temperatures rarely exceed 93 degrees.
- Bouza's Winemaker, Dr. Eduardo Boido, is considered Uruguay's authority on all things Tannat.

## **ABOUT THE WINE**

- Sourced from Melilla, the relatively cool-climate vineyard that surrounds the winery. Vineyard rows in Melilla are uniquely topped with two feet of pink granite from a local quarry to collect and radiate additional heat for their grapes.
- This bottling showcases the savory/smoky/earthy side of Tannat, in comparison to it's cousin, their "B6" bottling, which tends to offer more purple fruit tones.
- Year in and year out this is one of the richest, balanced, most memorable examples of single vineyard Tannat produced in Uruguay.

Vintage: 2017 | Wine Type: Red Wine

Varietal: A6 Tannat

Origin: Uruguay | Appellation: Canelones

**Elaboration:** Manual selection of the grapes. Controlled fermentation at 26°C, with 2 pump overs and 1 pigeage a day. Total maceration 12days. 17 months in new French

and American oak barrels.

Conservation: 12-15 years

Winemaker: Dr. Eduardo Boido

#### **TASTING NOTES**

Intense purple color. Plum raisins aroma, quince marmalade and toasted notes. Balanced mouth, with big volume and smooth tannins. Long finish.

#### **TECHNICAL DATA**

Production: 520 cases (6x750ml) | Alcohol: 14.6% | TA: 3.1 g/L | Residual Sugar: 1.9g/L | pH: 3.98

### **PRESS & POINTS**

2016 - 93 Points, Wine Enthusiast

Out of stock

