

<b>REGION</b>	Maldonado, Uruguay
<b>APPELLATION</b>	Cerro del Toro, Maldonado
<b>BLEND</b>	100% Tannat
<b>WINEMAKER</b>	Martin Viggiano
<b>ABV</b>	15.0%

2020

## Cerro Del Toro, Tannat Clasico

<b>Closure:</b>	Cork
<b>Organic:</b>	No
<b>Biodynamic:</b>	No
<b>Vegetarian:</b>	Yes
<b>Vegan:</b>	Yes

### Vineyard

The vines are grown at the foot of Cerro del Toro, in Piriápolis, just 2 kilometers from the coast in a microclimate markedly influenced by the sea breeze. The orientation of each plot, on loamy and stony soils with steep slopes, give the vineyard the ideal setting to deliver quality fruit.

### Viticulture

The best agricultural practices and packaging with low environmental impact allow for sustainable production.

### Winemaking

Cold maceration prior to fermentation for 24hrs. Fermented with selected yeasts in stainless steel tanks. Maceration with alternating pumping over and punch down. Unoaked.

### Tasting Notes

This Tannat without oak aging expresses all the character of the variety. Its ripe tannins give structure to an intense and colourful, full-bodied wine with a precise acidity making it very juicy. It has aromas of ripe black fruits such as plums, notes of liquorice and violets. On the palate, it is structured and fresh, with a long persistence.

[W: Cerro Del Toro Wines](#)

