



VIÑEDO DE LOS VIENTOS ANGEL'S CUVÉE 2013

REGION: Canelones, Uruguay

APPELLATION: Atlantida

YIELD (HI/Ha): 60

VARIETY: 100% Tannat

WINEMAKER: Pablo Fallabrino

VINEYARD

It comes from a 17ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean.

Soils are made of calcareous white and brown clays.

VITICULTURE

Using no insecticide and dry no-till farming, the family practices sustainable farming.

Minimal intervention viticulture. Hand harvested.

WINEMAKING

Grapes are dried on the vine for about 15 days.

The raisins are then harvested, and the resulting pressed juice is co fermented with a selected finished Tannat wine, at a proportion of 50/50.

TASTING NOTES

Raisin like characters through each layer. Strong white truffle earth flavours, accentuated with a refined gaminess, only found in a deep wooded forest, brushed with an overtone of roasted fennel are extracted from the 18 months of barrel aging. The rhubarb marmalade accents flow through the palate with ease, as do the olive oil and hazelnut characters.

www.vinedodelosvientos.com



CLOSURE: Natural Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes