



BIZARRA EXTRAVAGANZA AMPHORA 2020

REGION: Canelones, Uruguay

APPELLATION: Progreso

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas

ABV: 15.0%

VINEYARD

Grapes, vineyards, aspect, micro-climate, altitude etc...

VITICULTURE

Sustainable farming: we apply principles of organic agriculture with a strong focus in caring for the environment. The goal is to achieve a balanced viticultural ecosystem with the minimum possible intervention, while considering carefully the impact each of our actions may have.

WINEMAKING

Around 7,000 years ago, wine-loving humans started to cultivate grapes rather than foraging them, and fashioned clay pots, which they filled with grapes and buried in the ground to maintain the temperature, and in which, over several months, the magic of winemaking happened.

We wanted to go back to the origins and do the same by using only clay amphora, grapes and the indigenous yeast that are naturally present in the skins.

TASTING NOTES

Very dark with purple rim. Stony, pure dark Tannat fruit, blackberry but without the sweetness that might suggest and perhaps even a little bit darkly floral. Deep rather than voluminous on the mid palate. Unexpectedly fine tannins for an unoaked version of a tannic variety. Bone dry, lively, fresh, leaving your mouth clean the way dark chocolate can do. The alcohol is well integrated. Unassuming but deep, delicious and persistent. Julia Harding MW. 16.5 points

www.bizarra.wine



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes