



BIZARRA EXTRAVAGANZA COLD BREW TANNAT 2021

REGION: Sierra de Mahoma, Uruguay

APPELLATION: San José

YIELD (HI/Ha): 40 hl/ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas

VINEYARD

Made of 100% Tannat grapes, from sustainable farming in the Sierra de Mahoma and San José regions.

VITICULTURE

Sustainable farming: principles of organic agriculture with a strong focus on caring for the environment are applied. The goal is to achieve a balanced viticultural ecosystem with the minimum possible intervention, carefully considering the impact of each of our actions.

WINEMAKING

This maceration technique is inspired by the cold brew method of making coffee. The whole clusters are put in concrete tanks and left undisturbed for two months at low temperatures. Here the aim is to extract compounds from the surface of both the skin and grape seeds.

TASTING NOTES

This unusual production method brings out the lighter side of Tannat, showing crunchy plum and blueberry characters alongside spice and hints of coffee bean.

Bizarra is a movement that originates in our passion and obsession for innovation. We started making craft beer and decided to apply some of these techniques to make this natural wine. Watch this space for our next move!

www.bizarra.wine



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

NATURAL: Yes

VEGETARIAN: Yes

VEGAN: Yes