



BIZARRA EXTRAVAGANZA ESPRESSO 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 region.

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 is made using a maceration technique similar to the extraction method employed to make espresso coffee. The purpose is to extract as much as possible from the Tannat grape skins, and little from its seeds. To achieve this it is macerated at high temperatures for only 3 days from the start of the fermentation.

TASTING NOTES

Rich and dark, the coffee comparisons are manifold. This maceration technique really brings out the darker side of Tannat with blackberry jam, mocha and coffee. A powerful yet balanced wine.

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