



BIZARRA EXTRAVAGANZA AMPHORA 2020

REGION: Canelones, Uruguay

APPELLATION: Progreso

YIELD (HI/Ha): 65hl/ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas

VINEYARD

Made with Tannat grapes from the Progreso region in Canelones, sustainably farmed.

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 a clay amphora, grapes and the indigenous yeast that are naturally present in the skins.

TASTING NOTES

Seducing aromas of dark berries, clay with chocolate notes. In the mouth the freshness is almost indescribable. Simple purity and deliciousness.

www.bizarra.wine



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes