



## BIZARRA EXTRAVAGANZA TANNARONE 2018

**REGION:** Canelones, Uruguay

**APPELLATION:** Juanico

**YIELD (HI/Ha):** 65 hl/ha

**BLEND:** 100% Tannat

**WINEMAKER:** Santiago Deicas

### VINEYARD

Bizzara 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.

### 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, taking great care of the impact of each one of our actions.

### WINEMAKING

Tannat grapes naturally dry while still hanging on the vine, so these are left to raisin.

With these grapes we have made a natural wine containing three times less sulphites than a regular wine.

We only add a small amount of SO<sub>2</sub> during bottling.

Indigenous yeast and both fermented and aged for two years in concrete tanks.

### TASTING NOTES

Aromas of ripe fruits, such as homemade quince jam and rose petals. In the mouth it feels sweet and has a lot of power.

[www.bizarra.wine](http://www.bizarra.wine)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**NATURAL:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes