



BIZARRA EXTRAVAGANZA TANNARONE 2020

REGION: Canelones, Uruguay

APPELLATION: Progreso

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas

ABV: 14.5%

VINEYARD

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

VITICULTURE

Sustainable farming: principles of organic agriculture are used with a strong focus on 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 left 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 SO2 during bottling. Indigenous yeast and both fermented and aged for two years in concrete tanks.

TASTING NOTES

Tastes lovely, hints of this and that with a long finish.

www.bizarra.wine



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes