



CERRO DEL TORO TANNAT CLASICO 2020

REGION: Maldonado, Uruguay

APPELLATION: Cerro del Toro, Maldonado

BLEND: 100% Tannat

WINEMAKER: Martin Viggiano

VINEYARD

The vines are grown at the foot of Cerro del Toro, in Piriápolis, just 2 kilometers from the coast in a microclimate markedly influenced by the sea breeze. The orientation of each plot, on loamy and stony soils with steep slopes, give the vineyard the ideal setting to deliver quality fruit.

VITICULTURE

The best agricultural practices and packaging with low environmental impact allow for sustainable production.

WINEMAKING

Cold maceration prior to fermentation for 24hrs. Fermented with selected yeasts in stainless steel tanks. Maceration with alternating pumping over and punch down. Unoaked.

TASTING NOTES

This Tannat without oak aging expresses all the character of the variety. Its ripe tannins give structure to an intense and colourful, full-bodied wine with a precise acidity making it very juicy. It has aromas of ripe black fruits such as plums, notes of liquorice and violets. On the palate, it is structured and fresh, with a long persistence.

www.cerrodeltoro.uy



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes