



DE LUCCA TANNAT RESERVE 2017

REGION: Canelones, Uruguay

APPELLATION: El Colorado

YIELD (HI/Ha): 40 hl/ha

BLEND: 100% Tannat

WINEMAKER: Reinaldo De Lucca

VINEYARD

The region of El Colorado is one of the highest in Canelones. De Lucca's 50ha of vineyards, on clay and limestone soils are a perfect example of biodiversity, and they include a pond or other water feature in all of them.

VITICULTURE

Sustainable production with careful management of the vines, and respect for the environment. No chemicals and only own compost is used as fertiliser.

WINEMAKING

Hand harvested, in small cases. At the winery, grapes are de-stemmed and crushed. Fermented in epoxy-lined concrete underground with cooling plate. Aged 6 months in used American oak.

TASTING NOTES

Deep purple crimson. Lovely floral perfume. Wild strawberry fruit and cranberry. As it opens up in the glass it seems to become savoury and darker fruited. Dry, fine texture. Really does have some floral notes. Tannins give it a darker, firmer and more savoury quality. Elegant and fine boned.

www.deluccawines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes