

2022 Cruz del Sur Tannat Merlot

Alcohol label %: 12.3 | pH: 3.53 | Residual Sugar (g/L): 2.8 | Serving Temperature (°C): 65.0



Growing Conditions

Vineyards: Zona de Canelón Chico

Climate: Temperate with oceanic influence. Cold winters and frequent dry summers with warm days, cool nights, and morning mists

Soils: Clay and fertile soils with medium depth. Subsoil with high contents of calcium carbonates

Planting: 1996 – 1999

Trellis system: Lyra

Harvest

Yield per acre: 14000 kg/ha – 12000 kg/ha

Harvest: Manual harvest in 17 kg boxes

Winemaking

Tannat, originally from Maridan, it was introduced to Uruguay by Pascual Harriague in 1870. Its acclimation and expansion were so great that today it is the emblematic variety of our country. It is characterized by producing wines with high polyphenol content, very intense color, and a lot of body.

Merlot, originally from Bordeaux, it is widespread in the world. It is characterized by producing very fruity and smooth wines. It has become a variety widely used for blending wines due to its contribution of softness and balance.

The association of these two varieties results in a wine of great body and velvety texture.

Traditional vinification in concrete tanks for 7 to 10 days at controlled temperature (21° to 25°)

Winemaker: Fernando Piccardo

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Appearance

Very intense ruby color

Nose

Spicy aromas such as nutmeg and red fruits such as raspberry and blackberry

Palate

The softness and exuberance of Merlot are framed by the structure of Tannat, the true backbone of this wine

Food Pairing

Red meats, pork, and fatty fish