



# TRAVERSA TANNAT



- Variety: 100% Tannat
- Kg per hectare: 12,000
- Alc. 12.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 °F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking: Grapes are selected and picked by hand. Fermentation with controlled temperature at 25°C in stainless steel tanks. The wine is aged for 2 months in American oak barrels.
- Tasting notes: Intense ruby red color, aromas of red fruits and raisins with mineral notes that make it a fresh wine with the tannic power that characterizes it. Nice astringency, it's ideal to accompany roasted meats, especially fatty cuts, lamb in all its forms and casserole meals.

*Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.*