



BODEGA
CERRO
CHAPEU

Since
I752
GRAN
TRADICION

WINERY: BODEGA CERRO CHAPEU
BRAND: SINCE 1752 GRAN TRADICIÓN
OWNER / WINEMAKER: Francisco Carrau

VARIETALS: Tannat, Cabernet sauvignon,
Cabernet franc and Petit Verdot.
VINTAGE: 2012
ANALYSIS: Alcohol: 13,6 % vol.
Total acidity: 3,7 g/L (sulphuric)
pH 3.55
Residual sugar: 1.8 g/l

PRODUCTION: 25000 bottles

TASTING NOTES: Lively dark red color, bright, intense and complex flavors, offering blackcurrant, raspberries and black-berry notes, in harmony with an elegant hint of pepper and oak on the finish. Tannat contribute with a longer palate and increase structure. It is especially suited for grilled meat, casseroles or spicy pasta. A wine with long ageing potential.



DESCRIPTION AND VINEYARDS:

This blend is produced from the best single vineyards and the most concentrated grapes. Manual harvesting at optimum ripeness, with very low yields of less than 50 Hl per hectare results in great concentration varietal character. Grapes are vinified with “low input winemaking techniques” and high-end control systems.

Francisco Carrau, owner and chief winemaker

CLIMATE: Temperate and continental at more than 1000 feet above sea level in Cerro Chapeu.
SOIL TYPE: Sandy deep red soils, poor fertility and very good drainage.
GRAPES : Tannat 50%, Cabernet franc 30%, Cabernet sauvignon 10% and Petit verdot 10%.
HARVEST : Hand-picked and transported in small crates of 15 kg.
CRUSHING: Crushed over the tanks and 30% whole berries.
VINIFICATION: Each variety is aged separately in 50% new French oak barrels for 12 months and then blended and bottled with minimal handling.
BOTTLING: October 2014

Single Estate | Cerro Chapeu

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