



BODEGA
CERRO
CHAPEU

Since
I752
GRAN
TRADICION

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

VARIETALS: Petit Manseng y Sauvignon Gris
VINTAGE: 2014
ANALYSIS: Alcohol: 14,7 % en Vol.
Total Acidity 4.3 g/L in sulphuric
Residual sugar: 2.9 g/
PRODUCTION: 1800 bottles of 750 ml.

TASTING NOTES: Intense gold colour with yellow tinges. A full body wine with complex flavors of citrus fruits and some sweet herbal notes that are in harmony with a toasty honey nose. Long and complex in the palate, you can fill the strong body but with the freshness of orange notes and firm acidity. Ideal for all kind of appetizers and white meats.
We recommend to drink it at 10° C.



DESCRIPTION

This wine it's produced from selected 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.

CLIMATE: Maritime influenced by the River Plate and Atlantic Ocean.
SOIL: Clay soils with calcarium influence.
GRAPES: 90% Petit Manseng and 10% Sauvignon Gris.
REGION: Melilla – Montevideo
HARVEST: Hand picked and transported in small cases of 15 kg. February - March
VINIFICATION: This white wine was developed during the R&D programme with the objective of "Increasing yeast biodiversity in wine fermentation for increase flavour complexity". With exceptionally concentrated varietal grapes this wine was obtained fermented in French new oak barrels during 10 months and one year of bottle.
BOTTLING: Diciembre 2014.
PACKING: 12 bottle cases | 332 x 249 x 337 mm | Case weight: 17 kg.

More than 250 years contributing to the art of winemaking

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