



BODEGA
CERRO
CHAPEU

Since
I752
GRAN
TRADICION

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

VARIETALS: Petit Manseng 90% Viognier 10%
VINTAGE: 2017
ANALYSIS Alcohol: 14 % 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% Viognier.

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 6 months.

BOTTLING: October 2017

PACKING: 12 bottle cases | 332 x 249 x 337 mm | Case weight: 17 kg.

Gran Tradición | Uruguay

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