



EL CAPRICH O  
winery

## EL CAPRICH O TANNAT ROSÉ

*Art Collection*

<b>Brand</b>	El Capricho Tannat Rosé
<b>Grapes</b>	Tannat
<b>Origin</b>	El Carmen - Durazno - Uruguay
<b>Vintage</b>	2021
<b>Soil</b>	Sandstone and stony with good permeability.
<b>Conduction</b>	Medium trellis
<b>Irrigation</b>	Natural
<b>Vinification</b>	Hand harvested at mid of March. This rosé was made with the tannat juice drained off while making a red wine in a process called "bleeding off." Fermented with selected yeasts at controlled temperature of 18 °C during 10 days. Then we made a post maceration "sur lie" during 30 days. Does not have malolactic fermentation.
<b>Aging</b>	without oak
<b>Alcohol</b>	12,5% alc. Vol
<b>Total acidity</b>	4,3 g/l.
<b>Residual sugar</b>	2,1 g/l.
<b>Tasting notes</b>	Fine light rosé color with full bouquet of red ripe fruit and floral notes. In palate has an excellent freshness as well as very good body. Ideal to be paired with pizza.
<b>Winemaker</b>	Javier Alegresa

