

## EL CAPRICH O TANNAT

*Art Collection*

<b>Brand</b>	El Capricho Tannat
<b>Grapes</b>	Tannat 100%
<b>Origin</b>	El Carmen - Durazno - Uruguay
<b>Soil</b>	Sandstone and stony with good permeability
<b>Conduction</b>	Medium trellis
<b>Irrigation</b>	Natural
<b>Vinification</b>	The grapes are handpicked in small boxes of 18 kg. Then we select bunches and proceed to destemming them. The maceration and fermentation takes place in steel tanks for 20 days at controlled temperature of 25 °C to enhance aromas and flavors.
<b>Aging</b>	without oak
<b>Alcohol</b>	13,5
<b>Total acidity</b>	4 g/lt.
<b>Residual sugar</b>	2 g/lt.
<b>Tasting notes</b>	This beautiful Tannat has a brilliant and intense red-violet color with bluish hues. Delicate and fresh aromas that remember ripe red fruit like quinces and figs. In mouth it is gentle and powerful with good structure. Sweet and silky tannins accompanied by a long finish. Recommended to be paired with all kinds of spicy meats, as well as meals pot.
<b>Winemaker</b>	Javier Alegresa

