



Bodegas Carrau traces its origins in the wine industry over ten generations, with roots in the Cataluña region of Spain since 1752. In Uruguay, since 1930 the Carrau family has always been at the forefront of innovation in winemaking; they were the first to export their wines, and in 1973 introduced the idea of using the typical grape of the country, Tannat to make top reserve style red wines. In 1976 under the leadership of Juan Carrau, the Carrau family launched the Cerro Chapeu vineyard project, a research and development viticulture work dedicated to careful clonal selection of the oldest vines material of Tannat and other varieties introduced in the nineteenth century.

Grape Variety: 90% Petit Manseng and 10% Sauvignon Gris

Region: Cerro Chapeu

Vineyard: Montevideo, Uruguay

Age of the Vineyard: 12 years old

Time of Harvest: Summer 2010

Altitude: Sea level

Harvest Method: Handpicked and transported in small cases of 15 kg.

Winemaking: This white wine was developed during the R&D program of Bodegas Carrau with the objective of "increasing biodiversity in wine fermentation for increase taste complexity". With exceptionally concentrated varietal grapes of Petit Manseng 90% and Sauvignon Gris 10% from Montevideo region, fermented in French new oak barrels during 10 months and one year of bottle.

Winemaker: Octavio Gioia

Alcohol: 13.9% vol.

Volume: 750 ml

Residual sugars: 3.1 gr/litre

Standard Drinks: 8.2

Peak drinking: 2013-2018

Best Served: 10°C

Ageing: Fermented in French new oak barrels during 10 months and one year in bottle.

Tasting Notes: Intense gold color with yellow tinges. Full bodied with complex flavors of citrus fruits and some sweet herbal notes which 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.



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