ALTO DE LA
BALLENA
BODEGA Y VIÑEDOS

Alto de la Ballena **Reserva** Tannat - Viognier, Uruguay

Appellation: Maldonado, Uruguay (Sierra de la Ballena)

Producer: Alto de la Ballena (Paula Pivel and Alvaro Lorenzo).
Location: Sierra de la Ballena, Maldonado, Uruguay (coastal mountain climate)

Winemaking Process:
Varietals: 85% Tannat / 15% Viognier
Grapes are manually harvested in small 15 kg boxes. cold maceration, stainless steel/wood fermentation
Co-fermentation: Consistent with Rhône-style Côte-Rôtie techniques, the Tannat and Viognier grapes are ***co-fermented*** (crushed into the same vat) rather than blended after fermentation. Includes a **three-day cold maceration** period before fermentation at controlled temperatures. **Finishing**: The wine is lightly filtered and bottled without stabilizing to preserve its natural qualities. It is aged 9 months in American oak barrels.
Production Limited ***13,000 bottles produced***

Residual Sugar: 1.5 grams/liter (Dry)
Aging: 9 months in American oak barrels
Visual: Deep violet-red or medium ruby color
Nose: Complex Intense bouquet of red fruits (cherries, blackberries), wildflowers, and floral notes (peach, apricot) from Viognier, with an elegant base of vanilla, coconut, and chocolate.
Palate: Medium-full bodied with firm, "grippy" tannins and high acidity. Notable mineral notes due to the soil.
Finish: Medium-long, fresh, and slightly spicy.
Pairing: Pairs well with robust dishes like steak, venison, or fatty meats.
Serving Tip: Aeration in a decanter for one hour is suggested to further soften the Tannat profile.

Ratings: **Vivino** User Average: 4.0/5.0, **TEXSOM International Wine Awards:** Silver Medal
www.yumpu.com/news/en/issue/164248-decanter-issue-092023
Wine Review Online: 92Pts
Patricio Tapia - Descorchados 90 Pts
Jancis Robinson 16.5 +
Revista Adega 91 Pts

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