BODEGAS CARRAU
DESDE 1752

BODEGAS CARRAU VIVENT de Tannat Limited Edition ~ 10 barrels ~

VARIETALS: Tannat 100%

VINTAGE: **2006**

APPELLATION: Cerro Chapeu Region, Uruguay

ANALYSIS: Alcohol: 20.5 % by vol.
Total Acidity: 7.0 g/l
pH 3.3
Residual Sugar: 80 g/l

PRODUCTION: 4,000 bottles of 500ml in cases of 12 bottles.

TASTING NOTES: This dessert wine has a port style character but the Tannat grapes that are very rich in tannins, resulting in great balance in the palate. Its depth and complexity with high concentration of aroma described as red and citrus fruits with dark chocolate, giving a long intense finish on the palate. It is an ideal dessert wine for chocolate or hot fruits desserts. Could be served cold at 6ºC or at room temperature, it has a long aging potential in the bottle.

DESCRIPTION AND VINEYARDS:
Vivent means Life, in Catalan or Vida in Spanish. This unique sweet dessert wine was vinified with very mature red Tannat grapes from Cerro Chapeu Region. Handpicked and macerated in small quantities of 500 kg. Fermentation was stopped with pure alcohol of the wine and then barrel aged over lies for 18 months in 10 French oak barrels. It was bottled unfiltered and with minimal handling for this limited release of 4000 bottles.

CLIMATE: Template and continental at more than 1000 feet above sea level in Cerro Chapeu.

SOIL TYPE: Sandy deep red soils in Cerro Chapeu

GRAPES: 100% Tannat 33 years plus Old Vines

HARVEST: Handpicked and transported in small cases of 15 Kg.

CRUSHING: Crushed over the tanks without any pumping

VINIFICATION: Fermentation was stopped with a brandy of the wine and then it was barrel aged over lies for 18 months in 10 French oak barrels.

BOTTLING: **In** May 2009, it was bottled unfiltered and with minimal handling for this is a limited production of only 4,000 bottles.

BACCO FINE WINE
www.BaccoFineWine.com