PRODUCER BODEGA CERRO CHAPEU
RIVERA, URUGUAY
OWNER / WINEMAKER: Francisco Carrau
FOUNDED 1975

BODEGA CERRO CHAPEU

CERRO CHAPEU 1752 Gran Tradición Petit Manseng-Viognier

Vineyard: Montevideo, Uruguay
Grape Variety: 90% Petit Manseng and 10% Viognier
Age of the Vineyard: 12 years old
Time of Harvest: Summer 2019
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 to increase biodiversity in wine fermentation for increased taste complexity". With exceptionally concentrated varietal grapes of Petit Manseng 90% and Viognier10% from the Montevideo region, fermented in French new oak barrels for 10 months and one year bottle aging offering an immense complexity.
Production: 1,800 bottles 750ml Limited Availability
Residual sugars: 2.9 gr/liter
Peak drinking: 2022-2029
Best Served: 50°F
Aging: Fermented in French new oak barrels for 10 months and one year in the 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. *This is an ideal winter white* selection for all kinds of appetizers and white meats. Serving, Recommend at 50º F.

Awards and Reviews: Consistently reviewed 92 plus points Decanter, Wine Spectator, Descorchados, and more.

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