BODEGA
CERRO
CHAPEU

BATOVÍ TANNAT T1

Single Vineyard

2020

WINEMAKER: Francisco Carrau

Cerro Chapeu is located on the soil formation called Batovi dorado, red and deep sandy soils of low fertility, considered the oldest in South America.

Block T1 was identified years ago as the best Tannat of Cerro Chapeu. Ripe grapes of low production, harvested by hand. Vinified with the highest technology in our gravity-fed winery and bottling with minimal handling in Cerro Chapeu.

The result is a sensorially complex wine, a Tannat with elegant and full-bodied tannins. Vinos de Alta Gama!

APPELATTION: Cerro Chapeu

VARIETALS: Tannat 100% *Single Vineyard T1 Block*

ANALYSIS: Alcohol: 13% by vol.

TOTAL ACIDITY: 4.00 g/l in sulfuric

PH: 3.5

RESIDUAL SUGAR: 1.8 g/l

PRODUCTION: *5.538* numbered bottles

TASTING NOTES: Deep intense red color with long legs on the side of the glass shows a dense body. Aromas of ripe red fruits, dried plums, with dry orange peel. A subtle oak gives complex flavors, and some notes of fresh tobacco and black pepper are evident on the palate. It has a firm structure, with still lively acidity, giving it elegance and length on the palate. It has a chewy body and a dry finish that will develop well with time to a softer style. Ideal with any kind of grilled meat, charcuterie, and strong cheeses, and with casseroles and other spicy dishes

DESCRIPTION OF VINEYARDS: Francisco Carrau´s Tannat selections were the pioneers in reaching extraordinary reserve wines developed in Cerro Chapeu with a new style for the Uruguayan and export markets. Vivificated with very mature fruit that results in soft and elegant tannins with a full body. During the last 40 years, the best grape varieties were developed in our own vineyards in the Cerro Chapeu region. Tannat is one of the best-adapted varieties to the sandy red soil and continental conditions of Cerro Chapeu, resulting in mature tannins with a lessened result of alcohol percentage for the consumer.

CLIMATE: Template and continental at more than 1000 feet over sea level in Cerro Chapeu.
SOIL TYPE: Sandy deep red soils.
GRAPES: 100% Tannat Single vineyard T1 block, 40 years old plants.
HARVEST: Hand-picked and transported in small cases of 15 Kg.
CRUSHING: Crushed over the tanks and 50% whole berries.
VINIFICATION: In our gravity-fed winery inside a hill, grapes are crushed over open tanks without pumping and maceration is done by punching down the marc, fermentation is completed in barrels, 50% new and 50% second wine of French oak, and is aged "sur lie" for 18 months without any raking. **BOTTLING:** October 2018

PRESS, REVIEW, AND POINTS:

-Vintage 2020, 96 Tim Atkin Uruguay´s 2024 Special Report / Wines Of The Year: Tannat
-Vintage 2017, 94 Tim Atkin Uruguay´s 2020 Special Report / Wines Of The Year: Tannat
-Vintage 2017, 93 Wine Enthusiast December 2020 Issue
-Vintage 2017, Silver Medal 92 International Wine Challenge 2020
-Vintage 2016, 93 Points Wine Enthusiast June 2019 Issue.
-Vintage 2016, 93 Points Descorchados Latin America Wine Guide 2019 Issue.

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