Uruguay-- Regions: Cerro Chapeu, Las Violetas

BODEGA CERRO CHAPEU

YSERN

GRAN TRADICIÓN

VARIETALS: Tannat 100%

VINTAGE: ***2022***

APPELLATION: ***Blend of Regions:*** **75%** from **Cerro Chapeu** and **25%** from **Las Violetas regions, Uruguay**.

ANALYSIS: Total Acidity: 6.1 g/l
pH: 3.5
Residual Sugar: 1.9 g/l

TASTING NOTES: This Tannat, has an intense deep dark red color. Red and black fruits are clearly present in the first nose. After a while, a complex aroma of dry plums and spicy notes appear in harmony with oak. Excellent mouth feels, with mature tannins and a lively acidity that gives a long an intense palate, ideal to serve with all kinds of grilled foods. This Tannat will age well stored correctly for several years.

DESCRIPTION AND VINEYARDS: During the last 40 years the Carrau family has identified the best vineyard blocks for each grape variety of their own vines in Las Violetas and Cerro Chapeu regions. This unique blend of Tannat from both regions, 75% from Cerro Chapeu and 25% from Las Violetas, was selected for its complexity and diversity due to the different soil and climate characteristics that are reflected in the label. YSERN Tannat-Tannat, is a recognition to our- ancestor Margarita Ysern, from a grape grower family, that was married with Jaime Carrau in 1680 in Cataluña. She was considered one of the main influences into our Carrau family entrance in the winemaking profession at the beginning of the 1700. The individual varietals were separately vinified, and then barrel aged in French and American oak for 20 months, and the final blend is bottled in October. This wine will continue to increase its complexity as is ages for several years to come.

CLIMATE: Template and continental at more than 1000 feet over sea level in Chapeu.
Maritime influenced by the River Plate and Atlantic Ocean in Las Violetas.

SOIL TYPE: Sandy deep red soils in Chapeu, heavy clay and black soils with calcarium influence in Violetas.

GRAPES: 100% Tannat from both regions, average 40 years old plants.

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

CRUSHING: Crushed over the tanks and 30% whole berries.

VINIFICATION: 10 days at 20-22º Celsius in stainless steel open tanks, pressed and finished with spontaneous malolactic in barrel, aged for *18 months over the lees* in 30% new French oak. Open tanks resulted in less alcohol that the potential content (14%) due to the aerobic process.

PRESS, REVIEW AND POINTS: -Vintage 2018, 91 Descorchados Latin America Wine Guide 2020 issue
-Vintage 2018, 94 Points Descorchados Latin America Wine Guide.
-Vintage 2017, 90 Points Descorchados Latin America Wine Guide Ranking Super Price Red.
-Vintage 2016, 93 Points Descorchados Latin America Wine Guide.

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