



BODEGA CERRO CHAPEU

Grape Variety: 90% Petit Manseng and 10% Sauvignon Gris

Vineyard: Montevideo, Uruguay

Age of the Vineyard: 12 years old

Time of Harvest: Summer 2010

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 of Bodegas Carrau to increase biodiversity in wine fermentation for increased taste complexity". With exceptionally concentrated varietal grapes of Petit Manseng 90% and Sauvignon Gris 10% from the Montevideo region, fermented in French new oak barrels for 10 months and one year in the bottle.

Winemaker: Octavio Gioia

Residual sugars: 3.1 gr/liter

Peak drinking: 2013-2018

Best Served: 10°C

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.

Awards / Reviews: Descorchados 92 points / The World of Fine Wine 90 points



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