

Artesana

2016

TANNAT RESERVA CANELONES, URUGUAY

“Handcrafting iconic Tannat wines that express the unique terroir of Uruguay’s acclaimed Canelones region.”

ARTESANA is a boutique, single vineyard estate winery in the Canelones region of Uruguay specializing in Tannat, Tannat blends and Zinfandel, the only Zinfandel planted and produced in Uruguay. Made with the highest quality estate grown fruit, Artesana’s handcrafted wines showcase Uruguay’s distinctive terroir and its signature varietal Tannat. Originally from France, Tannat produces rich, full-bodied wines with dark fruit and spice aromas and flavors. Named for its high tannin content, Tannat has been found to be the healthiest of red wines with 3-4 times higher antioxidant levels.

WINEMAKING

Artesana wines are made with minimal intervention, allowing the character of the fruit to be expressed. Gentle handling techniques are practiced throughout the process. Lots from the various Tannat blocks were fermented separately in small stainless steel tanks. 20-day cool maceration regimes provided excellent aroma and flavor extraction. Barrel aging was done in new and one to four year old French and American oak for 16 months to carefully accentuate the flavors of the wine. Custom blended and bottled without fining or filtration.

TASTING NOTES

Earthy, rich and robust flavors of concentrated dark fruit, cranberry jam and sandalwood enliven and fill the palate. The mouthfeel is balanced and layered, finishing with silky ripe tannins. It is a wine faithful to the vintage, to the region and to the people who make it.

VARIETAL: 100% Tannat

AGING: 16 months in new and used French & American oak

ALCOHOL: 14.5%; RS 2 g/l; pH 3.58

PRODUCTION: 275 cases; 112 exported to the US

WINEMAKERS: Analía Lazaneo & Valentina Gatti

