



TRAVERSA TANNAT



- Variety: 100% Tannat
- Kg per hectare: 12,000
- Alc. 12.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 °F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking: Grapes are selected and picked by hand. Fermentation with controlled temperature at 25°C in stainless steel tanks. The wine is aged for 2 months in American oak barrels.
- Tasting notes: Intense ruby red color, aromas of red fruits and raisins with mineral notes that make it a fresh wine with the tannic power that characterizes it. Nice astringency, it's ideal to accompany roasted meats, especially fatty cuts, lamb in all its forms and casserole meals.

Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.