

BOUZA TANNAT 2005



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TASTING NOTES

Intense red color with purple notes. Aromas of dried plums, quince and cassis with a touch of vanilla and tobacco. In the mouth it shows good structure with marked acidity, velvety tannins and long last ending.

WINE MAKING

Manual selection of the grapes, berry by berry. Controlled fermentation at 26°C. 80% in stainless steel tanks and 20% in oak barrels. Maceration during 15 days, pumping over twice a day. Malolactic fermentation in vats. Fifteen months in French and American oak barrels.

TECHNICAL INFORMATION

Wine: Red	Harvest: Manual, between the 9 th and 15 th March, 2005, at optimal maturity.	Total: 13869 Bottles
Variety: 100% Tannat	Bottled: October 3 rd , 2006, without filtering to preserve the maximum potential of the vineyard.	Lot: 1006
Region: Las Violetas, Canelones	Service: Decant and serve at 18°C	Alcohol: 14,5°
Vineyard: Espalier system, calcareus vertisol soil.	Potential Storage: 7 years	Tritatable Acidity: 3,9 g de H2SO4
Production: 42 hl/ha.		PH: 3,8
		Residual Sugar: 1,8 g/l
		Winemaker: Dr Eduardo Boido