

BOUZA

TEMPRANILLO-TANNAT 2006



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TASTING NOTES

Wine of intense red purple colour. Delicate aroma of red fruits, cherries and raspberries, with spicy notes. In the mouth it shows itself with good volume, silky, with sweet tannins, well balanced with the acidity. Jun 07

WINE MAKING

Manual selection of the grapes, berry by berry. Controlled fermentation at 26° C. Maceration on skins, pumping over three times a day. Malolactic fermentation in barrels. 9 months aging in French and American oak barrels.

TECHNICAL INFORMATION

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| Wine: Red | Harvest: Manual, between the 9 th and 14 th March, 2006, at optimal maturity. | Total: 13927 Bottles |
| Variety: 60% Tempranillo 40% Tannat | Bottled: January 25 th , 2007, without filtering to preserve the maximum potential of the vineyard. | Lot: 0207 |
| Region: Las Violetas, Canelones | Service: Decant and serve at 16°C | Alcohol: 13,0° |
| Vineyard: Espalier system, calcareous vertisol soil. | Potential Storage: 5 years | Tritatable Acidity: 3,7 g de H2SO4 |
| Production: 58 hl/ha. | | PH: 3,6 |
| | | Residual Sugar: 2,1 g/l |
| | | Winemaker: Dr Eduardo Boido |