



Technical Information

Country	Uruguay
Region	Montevideo
Altitude	Sea Level
Blend	100% Sauvignon Blanc
Winemaker	Alejandro Gatto
Body	Light
Oak	Unoaked
Residual Sugar	2.06 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

FAMILIA TRAVERSA

Sauvignon Blanc

Region

Montevideo is Uruguay's capital city and still supports a small number of older wineries, although many have been squeezed towards Canelones on the outskirts of the city. The mild climate here is comparable to Bordeaux and in addition to the ubiquitous Tannat, French varietals are, unsurprisingly, common. Only 1/10th the size of Canelones, output is naturally small, but quality is high.

Producer

Over the last 60 years, and 3 generations, Familia Traversa has established a reputation for producing high quality wines that positively reflect their environment. Founded by Carlos Domingo Traversa and his wife Maria Josefa Salort in 1937, the vineyards have gone from strength to strength. Grapes originally from the South of France tend to flourish in South America and Uruguay has become renowned for showing Tannat at its best. Proximity to the Atlantic Ocean provides cool breezes and a maritime climate that help to keep alcohol levels lower and develop bright, fruit-driven wines with great character and complexity. They use state of the art technology and pride themselves in the sustainable nature of the winery too - in 2014 they introduced solar panels, reduced bottle weights by 25% and they have increased the use of composting to replace inorganic fertilisers.

Viticulture

The family practices sustainable farming and traditional agriculture techniques.

Vinification

Grapes are pressed, and the resulting must is transported into stainless-steel tanks where two types of yeast are added and fermentation proceeds at a temperature between 10°C and 12°C.

Tasting Note

Aromas of green apples, citrus and fresh herbs. A light and totally refreshing palate.

Food Matching

Great partner to seafood and sushi and sashimi cuts, or to simply enjoy as an aperitif.