



## Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Montevideo
<b>Altitude</b>	Sea Level
<b>Blend</b>	100% Tannat
<b>Winemaker</b>	Alejandro Gatto
<b>Alcohol</b>	12.5%
<b>Body</b>	Full
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	3.12 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

## FAMILIA TRAVERSA

### Tannat

#### 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

A short pre-fermentation maceration is conducted at a controlled temperature of 4°C. In this way, an intense color and fruity aromas are obtained, after which selected yeasts are added. Fermented in stainless-steel tanks at a controlled temperature between 25°C and 28°C

#### Tasting Note

A deep ruby colour with harmonious and complex nose. Red fruits such as plum, cherries with hints of spice. A dry, full-bodied wine with a balanced palate. Soft tannins and an elegant structure with a pleasing finish.

#### Food Matching

Ideal for red meats and game, roast spicy dishes, hams and Parmesan cheese.