

PROYECTO NAKKAL

Suelto Tannat



Technical Information

Country	Uruguay
Region	Canelones
Altitude	Sea Level
Blend	100% Tannat
Winemaker	Santiago Degásperi
Body	Medium
Oak	Unoaked
Residual Sugar	1.7 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Practicing
Biodynamic	No
Sustainable	Uncertified
Allergens	Sulphites

Region

Canelones is the epicentre of the Uruguayan wine industry. Running from the north-west of the capital Montevideo, the area runs in an arc to the Atlantic coast east of the city. The flat, low-lying vineyards, so atypical of South America, are densely planted and responsible for around 60% of Uruguay's total production. Famous for its Tannat, the area is also home to international varieties that appreciate the moderate coastal climate, such as Sauvignon Blanc, Cabernet Sauvignon and Merlot.

Producer

Born from a desire to develop a more conscious way of winemaking, Proyecto Nakkal in Canelones produces wines with minimum intervention, respecting the fruit, nature and the environment. Recognised as Descorchados' Winery Revelation of the Year in 2021, this passion project comes from Santiago Degásperi (also recognised as Descorchados' Winemaker Revelation of the Year in 2022) and Nicolás Monforte. These good friends and winemakers focus on producing fresh, accessible wines that reflect both their natural ingredients and their natural environment. Spontaneous ferments utilising wild yeasts present in the vineyard produce complex wines with strong varietal and terroir expression. The wines are not clarified or filtered but racked twice by moon calendar (in last quarter) for a natural clarification. To quote the team at Nakkal, *'The grapes are the protagonists; we are just a guide.'*

Viticulture

The winery practices sustainable farming (uncertified).

Vinification

5% of whole clusters. 7 days maceration and fermentation without any additions. At the end of the fermentation, pressing and racking, aging takes place in concrete tanks. Racked twice in quarter moon, to clean the wine naturally.

Tasting Note

Red fruits such as raspberry on the nose with notes of violet and graphite. Smooth with soft tannins, fresh but rounded acidity and a fruit-driven palate.

Food Matching

Great with beef, strong cheeses and pasta with tomato-based sauces.