

# FAMILIA TRAVERSA



## TANNAT

Over the last 60 years, and 3 generations, Finca 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, bottle weights have been reduced by 25% and they've increased the use of composting to replace inorganic fertilisers.

**Blend:** 100% Tannat

**Location:** Montevideo

**Country:** Uruguay

**Vintage:** 2019

**Alcohol:** 12.5% ABV

**Viticulture:** Vineyard management: Sustainable and traditional agriculture.

**Vinification:** Cold fermentation in stainless steel to retain maximum freshness.

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

<b>Altitude:</b>	Sea Level	<b>Organic:</b>	No
<b>RS:</b>	3.12 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Screwcap	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	No	<b>Vegan:</b>	Yes



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