



FAMILIA TRAVERSA



Fredrico, Armando, Javier and Christian Traversa



Alejandro Gatto, Head Winemaker



Familia Traversa Winery

Key Facts

Year Established

1937

Hectares

300

Grapes grown

Arinarnoa, Cabernet Franc, Cabernet Sauvignon, Marselan, Merlot, Pinot Noir, Tannat, Albarino, Chardonnay, Sauvignon Blanc, Viognier.

Certifications

Uruguay Sustainable

Condor Portfolio

8 wines

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. They have recently been awarded the INAVI-certified Uruguay Sustainable Winegrowing seal. This means that all vintages from 2023 will be certified sustainable.

Winemaker

Alejandro Gatto is a graduate of the Escuela de Vitivinicultura del Uruguay, where he completed his studies in 1982. Since then, he has devoted his entire professional career to the wine industry, building over four decades of winemaking experience. Throughout his career, Alejandro has pursued continued professional development through international technical studies in Chile, Argentina, and France. These include specialisation in colour stabilisation in red wines, the impact of different yeast strains on aroma and palate, and the use of various oak alternatives and barrel toasts. He also studied malolactic fermentation techniques and micro-oxygenation, and conducted original research on yeast propagation and polyphenols, including the antioxidant properties of resveratrol in wine, presented at academic congresses in Uruguay and Chile. For the past 25 years, Alejandro has been Head Winemaker at Familia Traversa, where he brings together scientific precision and a deep respect for tradition to craft wines that express both place and expertise.

Location

Montevideo, Uruguay



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