

Bodega Cerro Chapeu Castel Pujol Folklore Tinto

THE FACTS

COUNTRY: Uruguay

REGION: Rivera

APPELLATION: Rivera

CEPAGE: 80% Tannat, 20% Petit Manseng

WINEMAKING: Tannat bunchs are destemmed over the tanks and combined with 20% skins from the first press of Petit Manseng grapes. Fermented with native yeast in stainless steel tanks with pumping over twice a day for 6 days. It finishes the 2nd fermentation in 2nd use barrels where it completes malolactic fermentation. Its held for just a few months for natural clarification. Then bottled with nominal So2.

ALCOHOL BY VOLUME: 13.0%

AGING: 3 months in barrel



THE STORY

Bodega Cerro Chapeu was launched in 1975 by the Carrau family of Cerro Chapeu after starting one of the first vineyard reconversions in the country. The vineyards are located in the red, deep and sand soils of Cerro Chapeu, on the border line between Uruguay and Brazil. Their philosophy is the low input winemaking in balance with the environment. The winery built in 1997 within a hill is based on gravity, which together with innovative oenological techniques and the family experience that characterizes Cerro Chapeu, result in unique wines.

THE ADJECTIVES

AROMAS / FLAVORS: Black sour cherries, herbs and stones, as well as some grapes and a hint of lemon zest

MOUTHFEEL: Very silky and smooth

THE SELLING POINTS

AWARDS: 92pts Gold, Sommeliers Choice Awards

SUSTAINABILITY: Vegan, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Charcuterie or any kind of mushroom for a vegan option

