

VIÑA PROGRESO

U R U G U A Y

Bodega Experimental de Gabriel Pisano | Progreso. Uruguay



Viña Progreso Open Barrel Technical sheet

Name of wine:	Viña Progreso Reserva Open Barrel Tannat
Winemaker:	Gabriel Pisano
Company name:	Viña Progreso S.A.
Country:	Uruguay
Geographical location:	Progreso Village and district
Appellation:	Progreso (Coastal Region of Origin)
Producción:	1086 bottles.

Winemaking characteristics:

Grape profile

The celebrated Tannat was first introduced into Uruguay in 1870 by Basque immigrants becoming "the national grape", perfectly adapted to our soil and climate. Considered an exotic variety, it is the most widely planted at the moment becoming Uruguay's flagship variety. It gives very colourful and powerful wines, with tender but very present tannins, which allow keeping them for a long time. Its best wine is rich and vigorous, and it develops great complexity when aged in bottle during many years. This vivid, concentrated red shows how brightly Tannat can shine in Uruguay.

Viña Progreso Open Barrel Reserve Tannat

Gabriel Pisano, creator of this idea after a vintage in the Priorat, Catalonia, produced the first and unique Uruguayan wine fermented in open barrels. It consists of fermenting the grapes in contact with the new oak from the beginning, for thus achieving the optimum equilibrium between fruit and wood. New barrels are opened on one of the ends to contain the berries which have been previously destemmed by hand. Indigenous yeasts and manual pigeage give a unique character to this wine. Gabriel's aunt Elisa created the drawing for the label and represents one of her most fantastic dreams

Harvest & Crushing

The Tannat used for Viña Progreso Open Barrel come from ultimate generation vineyards of high-density plantation (4000-5000 plants per Hectare) with different low yielding clones (8000 – 10000 Kg/Ha). With these vineyards we obtain high concentration tannins and delicate flavours and aromas.

The grapes are collected by hand in small boxes and fastly transported to the cellar. Immediately, they are selected in a conveyor belt or sorting table to optimise the fruit quality used in the vinification. Then we gently separate by hand 100% stems from berries. We use very low sulphur dioxide doses to prevent bacteria development.

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*Tour a Campanha Gaúcha e Serra do Sudeste, Vinho & Arte Casa.
Prova safra 2011 durante jantar em 06/06/2015, Pousada do Casarão, Bagé/RS.*

Fermentation

The must is macerated cold at 10°-12° Celsius in open barrels during 4-6 days to obtain fruity aromas and flavours. The grapes remain with their native yeasts. Following, fermentation occurs during 20 days with long maceration and skin contact. Natural temperature control is achieved as the small volume of the barrels does not allow to build up heat. During this period, the wine is punched down (pigeage) by hand (literally) three times per day.

Pressing

Is done manually using literally the hands for very gentle separating the wine from the skins.

Barrel Ageing

After pressing, the ends of the barrels are put back in place and the wine is located into the same barrels where it previously fermented. Malolactic fermentation occurs in the next 15 to 30 days. The wines are aged in barrels for a period of about 6 months, depending on the concentration of the vintage.

Bottling & Storage

Following final racking the wine is assembled and, before the end of the year, is bottled unfiltered by gravity and then laid down in our cellar for additional bottle aging. Labelling and packing are done immediately prior to dispatch. These wines may be consumed when released, approximately one year after harvest, but they will improve significantly with bottle age. With proper storage, these wines should be enjoyable for 5 to 10 years.

Tasting notes

COLOUR: Seductive, intense purple colour.

AROMA: Complex and delicate aroma, resembling mushrooms and red fruits.

FLAVOUR: Great density in the mouth, plus extra long and robust taste of jammy wild fruits. Rich and ripe flavours of Cranberries and Blackberries. It has the lush oak and polished texture of the best international-style reds, married to the meaty, smoky, plummy flavours characteristic of the Tannat variety. Vanilla spice from new barrels makes for a surprisingly complex red wine. The finish is long and generous.

Gastronomy

A very faithful ally of the "Asado" (roasted bovine meat Creole cooked on an open fire of wild woods). Oven roasted red meats: lamb, pork, bovine. Pieces of game: wild boar, red deer, deer. Meat casseroles, pots and meat and dried peas stews. Creole stew. Pasta with strong sauces. Raw ham and sausages. Sharp cheeses of hard paste like Parmigiano. Great wine of strong structure, recommended to go with the warm family and friends meetings. We suggest to serve it at room temperature approximately at 18 ° C.