



GREAT FIRST RESERVE - RED WINE EL PRECIADO

LINE

El Preciado

VARIETY

Premium Range

TASTING NOTES

Deep Purple colour with violet tonalities, with very marked tears. Intense aroma, emphasizing raisin fruit (plums and figs), spices mainly clove, chocolate, soft vanilla due to its passage by barrel which gives it an elegance balance. On the palate, a very gently pleasant entrance motivated by their volume and unctuousness, highlighting again fruit raisin, spices, a subtle touch of coffee, satisfying the expectation created by the nose.

EL PRECIADO

ANALYTICAL DATA

Alcohol 13,5 | 3,3 Acidity | 2,9 Residual sugar | 3,2 PH

VINEVARD

Our vineyard, where 100% of the wineries grapes come from Castillo Viejo is located in the South of Uruguay, very close to the sea, approximately at 30 Km and to other important mass of water they constitute a microclimate with high maritime influence.

Its soils are moderately fertile, with good draining compound by land with structure dark clay loam, medium texture and a moderate acidity, slopes with proper orientation and a mild climate with four seasons well defined (average annual temperature of 18°) with sunny days and cool nights in the summer make It to be an area of excellent wine-growing aptitude with excellent features to obtain wines with great varietal expression and high potential aging.

VINIFICATION

Cabernet Franc 50%, 25%, Merlot 15%, Cabernet Sauvignon 10% Tannat. Proceeds to the spilling and soft crushing of the grapes. It is cask and is approximately 6 days of cold, macerating to extract more color and fruity aromas. It is added selected yeasts; started with the alcoholic fermentation is controlled temperature between 25° - 30° C, and daily lifts are made to achieve the major possible extraction of color, aroma and structure.

COUNTRY OF ORIGIN

Uruguay.

REGION

San José.



WINEMAKER/S

Alejandro Etchverry

ACKNOWLEDGMENTS		
COMPETENCE	COUNTRY	DISTINCTION
Consumer Chooses	Uruguay	Best Premium Wine
Jancis Robinson	UK	18,5/20 pts.

Safra 2015. Jantar em 05/01/2017. La Ribbota, no Baraquias.