

ATLÁNTICO SUR

TANNAT



A line featuring the ocean and the sea's signature on Uruguayan vineyards. Each wine is the result of selected single varietal grapes from Uruguay's varied coastal vineyards. Whether from the Atlantic Ocean or the River Plate Estuary, the grape typically grows in vineyards less than 30 km from the coast, thus benefiting from its influence. The Atlántico Sur wines show the varietal as it is shaped by maritime saline freshness. This concurrence births pure, refreshing and alluring wines. Atlantic Wines of Uruguay.

A COASTAL RIPENING

The Tannat grape used in Atlántico Sur grows on several vineyards located in Maldonado, Canelones and San José, a few kilometers from the coast. The secret of the coastal influence lies in the low temperatures during the grape ripening season in summer. During the day, the vineyard undergoes photosynthesis and stores nutrients in the grapes, ripening the skin and seeds at favorable temperatures below 33 degrees Celsius (91 degrees Fahrenheit). The polyphenolic compounds in the skins and seeds are responsible for the color and structure of the wine. Due to their rapid maturation, we are able to harvest early, when the grapes have a high content of fresh aromas and balanced sugar and acidity. As a result, the wines from the Atlantic coast are balanced, with floral aromas, fresh fruit and minerals, and an enveloping texture.

A PRODUCTION PROCESS ADAPTED TO THE VARIETAL

The significant color concentration in the skin of coastal Tannats requires only a short maceration: intense for the first 2 days and very gentle the following days. In total, there are no more than 7 days of maceration, wherein the seeds contribute few tannins to the wine, and the skins are instead responsible for providing the tannins and anthocyanins.

This technique allows for a very early harvest, when the floral and fresh fruit aromas are at their highest, even if the seeds are not 100% ripe.

As Tannat has such a high anthocyanin concentration, the color of the wine is still very intense with this technique.

For reference, if we were to use this maceration for a Merlot, the result would be a rosé wine.

A PURE AND FRESH EXPRESSION OF EACH VARIETAL

Atlántico Sur Reserve Tannat stands out for its deep violet color and fresh nose: an intense sensation of ripe red fruit (strawberry, cherry, raspberry...) and black fruit (blackberry, plum, blueberry...), with persistent aromas of roses and violets and a hint of fresh herbs such as matorral shrubland.

This wine is ample on the palate due to its intense fruit-forward sensation and lingers by virtue of its elegant freshness.

The finish is reminiscent of mineral aromas.

Winemaker: Santiago Deicas

Consulting Enologist: Paul Hobbs



AWARDS

