



EL CAPRICH O
winery

EL CAPRICH O TANNAT BLEND

Art Collection

Brand	El Capricho Tannat Blend
Grapes	Tannat 50%- Tempranillo 25%- Cabernet Sauvignon 25%
Origin	El Carmen- Durazno- Uruguay
Soil	Sandstone and stony with good permeability
Conduction	Medium trellis
Irrigation	Natural
Vinification	<p>It is done separately following the ripeness and concentration that provides the region. The grapes are handpicked in small boxes of 18 kg. Then we select bunches and proceed to destemming them. The maceration and fermentation take place in steel tanks for 20 days at controlled temperature of 2 °C to enhance aromas and flavors. When the three wines are ready we make the final blend through a blind tasting</p>
Aging	without oak
Alcohol	13,5
Total acidity	3,8 g/lt.
Residual sugar	2 g/lt.
Tasting notes	<p>Intense and bright red color with violet hues. Delicate aroma of ripe berries and black tea. In mouth it has very good entrance sweet and kindly tannins that invite to continue drinking it. Enjoy it with red and white meats, variety of soft cheeses and risottos.</p>
Winemaker	Javier Alegresa

