



NARBONA TANNAT ROBLE 2011

COUNTRY OF ORIGIN

Uruguay

APPELLATION

Carmelo

VARIETALS

Tannat

TASTING NOTES

Violet hue, very good color intensity and volume.

Intense aromas, chocolate and raisin grape, a more covert spicy aroma appears after a few minutes leaving trails of pepper in final. In the mouth is large, with good structure, round but imposing. Long and persistent.

Perfect with Parmesan Narbonne and dishes containing spices and great structure and Portuguese meats, meat and vegetable casseroles tenderloin medallions with a sauce of the same wine.



i-winereview.com

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Our favorite of the Narbona portfolio, this magnificent, internationally-styled wine is the product of collaboration between winemaker Valeri Chiola and consulting winemaker Michel Rolland. It displays an opaque ruby color and warm caramel spice, licorice, blackberry, and bitter chocolate nose. It is big and silky, refined and delicious with very dense dark cherry, chocolate, and sate like minerality. Finishes long with firm dry tannins. Matured 12 months in new oak, 90% French and 10% American.



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