



# Vuelto Al Mundo

## TANNAT

### “Two vineyards two generatios”

Vuelto Al Mundo is a project carried out by two generations under the winery's responsibility. Both generations seek to express the family's everyday life at the winery through a bottle of wine where the tradition and experience of the third generation get mixed with the energy, dreams and ambitions of the youngest of the family.

The wines arise from the combination of grapes of the most ancient vineyards cultivated around the winery and the most new ones located on a hill 2km away.

Type og grape	Tannat
Vineyard	San Francisco - Canelón Chico.
Weather	Mild weather with oceanic influence Average temperatre: 17°C
Soil	Clay loam of grate fertility and medium depth. Subsoil rich in calcium and carbonate. High hill and middle of northeast exposure
Age of Vineyards	23 years.
Driving System	Lyre
Yield per Hectare	10.000 kg/ha
Harvest	Handpicked in 18Kg. cases.

Winemaker	Enól. Marcelo Laitano
Winemaking	Classic in concrete tanks.
Fermenttation	8-10 days between 19 to 21 °C
Maceration	21 days (pre - f.a. - post)
Oak	N/A
Alcohol	13,5 % v/v
Residual Sugar	1,8 gr/L
Total acidity	3,4 gr/L H2SO4
pH	3,5
Aging	4 years
Presentation	Case6x750 mL / Case12x750 mL
Production	25.000 bottles.

### TASTING NOTES

Glass	Intense garnet with violet edges.
Nose	Red and black fruits,plums and figs raisins.
Palate	Elegant ripe tannins with a long finish.
Pairing	Roasted or grilled red meats ,stuffed pasta with seasoned saces.
Serving Temperature	17 °C