

# Bodega Cerro Chapeu Castel Pujol Folklore Tinto

## THE FACTS

**COUNTRY:** Uruguay

**REGION:** Rivera

**APPELLATION:** Rivera

**CEPAGE:** 80% Tannat, 20% Petit Manseng

**WINEMAKING:** Tannat bunchs are destemmed over the tanks and combined with 20% skins from the first press of Petit Manseng grapes. Fermented with native yeast in stainless steel tanks with pumping over twice a day for 6 days. It finishes the 2nd fermentation in 2nd use barrels where it completes malolactic fermentation. Its held for just a few months for natural clarification. Then bottled with nominal So2.

**AGING:** 3 months in barrel

## THE STORY

Bodega Cerro Chapeu was launched in 1975 by the Carrau family of Cerro Chapeu after starting one of the first vineyard reconversions in the country. The vineyards are located in the red, deep and sand soils of Cerro Chapeu, on the border line between Uruguay and Brazil. Their philosophy is the low input winemaking in balance with the environment. The winery built in 1997 within a hill is based on gravity, which together with innovative oenological techniques and the family experience that characterizes Cerro Chapeu, result in unique wines.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Black sour cherries, herbs and stones, as well as some grapes and a hint of lemon zest

**MOUTHFEEL:** Very silky and smooth

## THE SELLING POINTS

**SUSTAINABILITY:** Vegan, Sustainable In Practice, Minimal Intervention / Augmentation

**PAIRINGS:** Charcuterie or any kind of mushroom for a vegan option

