

Bodega Cerro Chapeu Castel Pujol Folklore Blanco

THE FACTS

COUNTRY: Uruguay

REGION: Rivera

CEPAGE: 80% Malvasia, 20% Trebbiano

WINEMAKING: Trebbiano and Malvasía bunches were destemmed and directly pressed. Fermented with native yeast in stainless still tanks sur lie for over 6 months for natural clarification, unfiltered. Then bottled with minimal handling in order to preserve all its freshness with nominal So2.

AGING: 6 months in stainless steel

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

OVERALL: Medium bodied with fresh acidity

AROMAS / FLAVORS: Grapefruit and White Peach

THE SELLING POINTS

SUSTAINABILITY: Vegan

PAIRINGS: spicy seafood or salad

