

Bodega Cerro Chapeu Castel Pujol Folklore Orange

THE FACTS

COUNTRY: Uruguay

REGION: Rivera

CEPAGE: 90% Trebbiano, 10% Petit Manseng

WINEMAKING: Trebbiano bunches are destemmed over the tanks and kept in maceration with their skins and Petit Manseng skins for 90 days. Fermented with selected native yeasts. Kept in the tank for over 3 months for natural clarification, unfiltered. Then bottled with minimal handling in order to preserve all its freshness with nominal So2.

AGING: Kept in stainless steel tank for over 3 months

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: Apricot and Citrus

MOUTHFEEL: Full-bodied and minerally

THE SELLING POINTS

PAIRINGS: Seafood casserole, or as an aperitif with mature cheese board.

