



BODEGAS CASTILLO VIEJO
WINE OF URUGUAY | REGIÓN DE ORIGEN SAN JOSÉ

CATAMAYOR

CATAMAYOR RESERVA TANNAT - CABERNET FRANC

LINE

Catamayor Reserva.

VARIETY

Tannat - Cabernet Franc.

TASTING NOTES

Deep purple colour with intense notes of vanilla and nuts species, in mouth is a soft combination of pacified fruits and a sweet toasted, good and persistent ending.

ANALYTICAL DATA

13 Alcohol | 3,3 Acidity | 2.6 Residual sugar | PH 3,4

VINEYARD

Our vineyard, where 100% of the wineries grapes come from Castillo Viejo is located in the South of Uruguay, very close to the sea, approximately at 30 Km and to other important mass of water they constitute a microclimate with high maritime influence.

Its soils are moderately fertile, with good draining compound by land with structure dark clay loam, medium texture and a moderate acidity, slopes with proper orientation and a mild climate with four seasons well defined (average annual temperature of 18°) with sunny days and cool nights in the summer make it to be an area of excellent wine-growing aptitude with excellent features to obtain wines with great varietal expression and high potential aging.

VINIFICATION

Selection of the grape in the wine cellar, pre-fermentation maceration 24 to 48 hours, maceration 7 to 12 days of fermentation in temperature between 24 / 27 degrees. 60 % New barrels , 40% 1st use.

COUNTRY OF ORIGIN

Uruguay.

REGION

San Jose.



WINEMAKER/S

Alejandro Etcheverry.



ACKNOWLEDGMENTS

COMPETENCE	COUNTRY	DISTINCTION
International Wine Challenge	UK	Seal of Approval
Tannat to the World	Uruguay	Silver Medal
Vinalies	France	Silver Medal
Wine Spectator	USA	87/100 pts.
Jancis Robinson	UK	17/20 pts.