



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

CATAMAYOR

VIEJA PARCELA TANNAT

LINE

Vieja Parcela

VARIETY

Tannat.

TASTING NOTES

Intense cherry red fruit. Hy elegant complex with good presence of toasted notes, on the palate is silky, friendly and enduring.

ANALYTICAL DATA

Alcohol 13,5 | 3,5 Acidity | 2,2 Residual sugar | Ph 3,5

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 grapes in wine cellar, pre-fermentative maceration 24 to 48 hours, maceration of 12 to 25 days with submerged hats, temperature of fermentation between 24 / 28 degrees, selected yeasts and native, transfer, and works based on lunar calendar. New barrels, 70% 30% 1st use.

COUNTRY OF ORIGIN

Uruguay.

REGION

San José.



WINEMAKER/S

Alejandro Etchverry, Adrián Morena, Pablo Carrión.



ACKNOWLEDGMENTS

COMPETENCE	COUNTRY	DISTINCTION
Consumer King	Uruguay	Great Gold Medal
Selections Mondiales	Canada	Mention Découverte
Vinalies	France	Silver Medal