



# Ultra Tannat

## WINEMAKING

The Tannat grape dedicated to Pueblo Del Sol Ultra comes from vineyards in the Juanicó region with calcareous clay soil.

The yield is limited to 6,000 – 8,000 kg per hectare, in order to have a high concentration in the grape. In the weeks of maturation, the vineyard and winery teams taste the berries and analyze the seeds and juice from the samples in order to choose a harvest date.

A pre-selection of the clusters is then made in the vineyard followed by a grape by grape selection at the winery to attain unique character. Gentle macerations are carried out during fermentation to extract the best quality of tannins from the skins and preserve the fresh aromas. This Tannat Pueblo Del Sol Ultra is not aged in oak barrels.

## SERVICE AND CONSUMPTION

The ideal serving temperature is 18 - 20 °C (64 - 68 °F).

Due to its concentration and structure, this young wine goes very well with red meats or slow-cooked savory Uruguayan dishes.



## TASTING NOTES

Has an intense red color with violet hues. The most intense aromas on the nose are of concentrated red fruits and fresh flowers. Notes of ink, ginseng, quince and spices such as nutmeg or cacao follow. This young Tannat stands out for its ample body on the palate, the result of the sturdy structure, balanced by its unique volume. Very soft and round tannins support the long finish accompanied by notes of coffee and chocolate.