



ALTO DE LA  
**BALLENA**  
BODEGA Y VIÑEDOS

## TANNAT-MERLOT-CABERNET FRANC Maldonado, Uruguay



**12.5%** **750mL**  
ALC/VOL BOTTLE SIZE

### Appellation

Maldonado, Uruguay

### Vinification

Grapes are harvested by hand.

### Fermentation

Alcoholic Fermentation: 12 days. temperatures no higher than 30° C.

Malolactic Fermentation: 2nd and 3rd year French Oak Barrels.

### Aging process

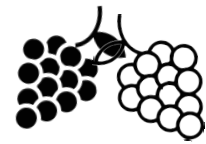
Ageing: 6 months in Stainless Steel tanks.

### Tasting notes

Color: Lively red color.

Nose: It has an elegant aroma of red fruits (strawberries and raspberries) and a touch of vanilla.

Palate: In the mouth it feels soft and fresh, with mature tannins that provide roundness and equilibrium. Delicate ending, yet persistent.



Sangiovese (70%)  
Colorino, Canaiolo,  
Malvasia Nera (30%)



Fermented in  
French Oak Barrels



Aged in Stainless Steel  
Tanks 6 months



### Serving recommendations

17°

### Food pairings

Cold meats, grilled fish and meat, as well as small game.