

COLINAS DE URUGUAY

TANNAT

2020

TANNAT IS THE SIGNATURE GRAPE VARIETY OF URUGUAY,
AND IT HAS FOUND ITS IDEAL TERROIR IN THE MALDONADO REGION.
THE EXPRESSION OF OUR TANNAT IS INTENSE RED AND BLACK FRUIT FLAVOURS
WITH ELEGANT SOFTNESS, FRESHNESS AND A LINGERING AFTERTASTE.
EXCELLENT WHEN PAIRED WITH ROASTED OR GRILLED RED MEATS AND STEWS.



TECHNICAL SHEET

VARIETAL COMPOSITION:	100% Tannat
REGION:	Maldonado, Uruguay
ALCOHOL:	13.5% vol.
pH:	3.69
TOTAL ACIDITY:	5.3 g H ₂ T/L
RESIDUAL SUGAR:	2.6 g/L
FERMENTATION:	Stainless Steel fermentation at 28°C for 8 days
FRENCH OAK:	(not ageing)
BOTTLING DATE:	SEP 2021



Colinas de Uruguay is inspired by the beautiful landscape of the Maldonado region of Uruguay with its gently rolling hills or “colinas”. Located at a similar latitude to the other great winemaking regions of the world, our vineyards are just 11 miles from the ocean where they enjoy a temperate coastal climate and the influence of soft Atlantic breezes. The varying aspects of these rocky soil gentle slopes with excellent drainage and

very rich in minerals which the vine roots absorb, allow us to divide the vineyards into distinct parcels where we can match specific viticultural techniques to each grape variety and to the unique terroir and microclimate of each plot. Along with the soft, stony soil, the sea breeze and exposure to the bright South American sun, we have the perfect conditions for creating complex, elegant wines with rich fruit flavours.

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SAUVIGNON BLANC

2021

THIS SAUVIGNON BLANC IS EXTREMELY FRESH AND VIBRANT.

THE WINE POSSESSES TYPICAL VARIETAL FLAVORS LIKE BLACK CURRANT LEAVES, PASSION FRUIT, TART PEACH AND PINK GRAPEFRUIT PLUS A LONG, CRISP FINISH. ITS MEDIUM BODY AND ACIDITY, MAKE IT IDEAL AS AN APERITIF.

THIS SAUVIGNON BLANC ALSO PAIRS WELL WITH FRESH SEAFOOD, SUSHI, CHEESES AND PASTA WITH DELICATE SAUCES.



TECHNICAL SHEET

VARIETAL COMPOSITION:	100% Sauvignon Blanc
REGION:	Maldonado, Uruguay
ALCOHOL:	13% vol.
pH:	3.05
TOTAL ACIDITY:	6.5 g H ₂ T/L
RESIDUAL SUGAR:	4.0 g/L
BOTTLING DATE:	SEP 2021



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ALBARIÑO

2019

AN ICONIC URUGUAYAN VARIETAL, THIS ALBARIÑO PORTRAYS AROMAS OF WHITE PEACHES, CITRUS FRUITS LIKE GRAPEFRUIT AND TANGERINE, RIPE APRICOT AND ALSO LIGHT FLORAL NOTES OF JASMINE. IT HAS A FRESH, CRISP AND FRUITY MOUTHFEEL WITH MINERAL NOTES, AND IS ROUNDED OFF WITH BALANCED ACIDITY, WITH GOOD STRUCTURE AND A DELICIOUS MOUTH-WATERING FINISH.

TECHNICAL SHEET

VARIETAL COMPOSITION:	100% Albariño
REGION:	Garzón, Uruguay
ALCOHOL:	14% vol.
pH:	3.04
TOTAL ACIDITY:	6.6 g H ₂ T/L
RESIDUAL SUGAR:	5.6 g/L
BOTTLING DATE:	JUL 2019



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DRINK IN MODERATION. NOT FOR SALE TO PERSONS UNDER 18 YEARS.