

Gimenez Mendez Alta Reserva Tannat

Gimenez Mendez

Uruguay - Canelones - Canelones

The wine is 100% Tannat, intense, smooth yet powerful and elegant with ripe red fruits on the nose, perfect acidity and balanced tannins in the mouth. An easy drinking and food-friendly wine. Tannat is considered as one of the “healthiest” red wine grapes, thanks to much higher levels of antioxidants. Enjoy this wine - a unique style from the South Atlantic.

Specifications	
Appellation	Canelones
Wine Type	Red
Varietals	100% Tannat
Age of Vines	26 years old
Agricultural Practices	Sustainable
Soil type	Clay loam, medium fertility
Vinification	Hand harvest and hand selection, destemming and crushing . Pre fermentation maceration at low temperature during 6 days. Delicate and slow fermentation with selected yeast between 18 to 25 C during 12 to 15 days. Post maceration during 8 days. American and French oak aging during 9 months. Finally a blend is produced with wines of the same variety obtained from different plots to achieve the GIMENEZ MENDEZ Alta Reserva profile.
Production	24,000 (9-liter cases)
Pairings	Pairs well with roasted red meats (parrilla-asado), pastas and well-seasoned cheeses. Ideal with lamb. Also very enjoyable with desserts and chocolate.



Codes, Weights and Measures	
UPC	7 84585 02736 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02736 8
Case Weight	16
Cases/Pallet	168
Layers/Pallet	28
ABV	14.00%
SRP	\$ 0.00 USD 750mL Bottle

Reviews and News

2017 Gimenez Mendez Alta Reserva Tannat - 90 PTS - TA