



TOSCANINI

FAMILIA de VINOS desde 1908

CLASSIC

TANNAT - MERLOT

A proper blend create this great red wine. With intense red berry color, complex expression of its smell where you can find small red fruits, red berry and flowers, with a certain animal touch. Its mouth is full, unctuous, with the presence of well merged tannins. An elegant wine of grate breed. Service temperature 18-20 °C.



DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlantic Ocean

Type of soil: Frank clayey, calcareous, with good permeability.

Type of grapes: Tannat 60% - Merlot 40%

Type of harvest: Manual.

Destemmed: 100%

Maceration: 9 days post fermentation.

Alcoholic fermentation: 12 days at 26° C.

Malolactic fermentation: yes.

Alcohol: 12,6 g/l

Total acidity: 3,5 g/l

Residual sugar: 1,5 g/l

pH: 3,6

TECHNICAL DATE

Type of bottle: Bordaleza 750ml. - olive green

Code: EAN 13 – 7730900340038

Closure: Cork

Full bottle weight: 1,300kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14-17730900340039

Dimensions (L x W x H): 234 x 162 x 315 (mm)

Full weight: 8,250kg

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