



TOSCANINI

FAMILIA de VINOS desde 1908

RESERVADO

Supreme

TANNAT - CABERNET FRANC

Enjoyable wine of reddish color with violet tones. It brings scents of blackberry, matures red fruit and spice to the nose. Well balanced, full-body and elegant with sweet tannins and a long lasting end. It accompanies red meats, lamb, pasts with sauces and cheeses. We recommend drinking at 18°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 50% - Cabernet Franc 50%

Type of harvest: Manual.

Destemmed: 100%

Alcoholic fermentation: 13 days at 26° C.

Malolactic fermentation: Spontaneous.

Alcohol: 12,5%

Total acidity: 2,64 g/l

Residual sugar: 2,9 g/l

pH: 3,95

TECHNICAL DATE

Type of bottle: Bordaleza 750ml. - green

Code: EAN 13 – 7730900341400

Closure: Cork

Full bottle weight: 1,300kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14-17730900341407

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

Full weight: 8,250kg

Viñedos & Bodega JUAN TOSCANINI E HIJOS S.A.

Ruta 69, Km. 30.500, Canelón Chico, Canelones, Uruguay.

Tel.: (598) 2 368 96 96 / Fax: (598) 2 368 96 79

www.toscaniniwines.com