

Bouza "A6" Tannat Canelones

THE FACTS

COUNTRY: Uruguay

REGION: Canelones

APPELLATION: Canelones

CEPAGE: 100% Tannat

WINEMAKING: Manual selection. Controlled fermentation at 26°C, with 2 pump overs and 1 pigeage a day. 12 day maceration.

ALCOHOL BY VOLUME: 14.6%

AGING: 17 months in new French and American oak

ANNUAL PRODUCTION: 520 cases



THE STORY

Juan and Elisa established Bodega Bouza in 2000 by restoring a historic winery first built in 1942 by Numa Pesquera. Since then the winery has established itself as Uruguay's most critically acclaimed producer.

PHILOSOPHY: Our winery was born as a family business driven by a love for the countryside and its fruits. We grew hand in hand with a fundamental premise: working on a small scale always leads to better results. To achieve this, we carefully care for and follow the entire process, from the vineyard to the glass. We believe that this is the way to, in the long term, reflect the personality that identifies us in our wines.

THE ADJECTIVES

AROMAS / FLAVORS: Overripe plums, sun-soaked fruits, quince marmalade

MOUTHFEEL: Big & Smooth

THE SELLING POINTS

AWARDS: 93pts Patricio Tapia, 90pts Wine Enthusiast

