

## WINEMAKER

Santiago Deicas

## ORIGIN

Uruguay

## VINEYARD

Castelar, Progreso, Canelones - 14,3 Miles to the sea  
Mar de Piedras, Sierra de Mahoma, San José - 24,8 Miles to the sea  
Valle de los Manantiales, Sierras de Garzón, Maldonado - 13,7 Miles to the sea

## VINEYARD DESCRIPTION

The Tannat grape we use at Atlántico Sur is grown in several vineyards located in Maldonado, Canelones, and San José, just a few kilometers from the coast. The secret to coastal influence lies in the low temperatures during the grape's ripening season in the summer. During the day, when the vine is undergoing photosynthesis and storing nutrients in the grapes, the maturity of the skin and seeds is favored at temperatures below 33 degrees Celsius. The skin and seeds contain the polyphenolic compounds responsible for the wine's color and structure. By ripening quickly, we can harvest early when the grapes have a high content of fresh aromas and a balance of sugar and acidity. As a result, wines from the Atlantic coast are balanced, with floral, fresh fruit, and mineral aromas, and a rich texture.

## SOIL

Progreso has clay-limestone soil, Sierra de Mahoma has vertical schists, and Sierras de Garzón has degraded granite.

## WINEMAKING

Coastal Tannats have such a high concentration of color in the skins that we can do a short maceration, with a very intense extraction during the first 2 days and much gentler extraction in the following days. The total maceration time does not exceed 7 days, during which the seeds contribute very little tannin to the wine, leaving the skins responsible for delivering the tannins and anthocyanins. This technique allows us to harvest very early, when floral and fresh fruit aromas are at their peak, even though the seeds may not be fully ripe. Since Tannat has such a high concentration of anthocyanins, the color of the wine remains very deep even with this technique. For reference, if we used this maceration method with a Merlot, the result would be a rosé wine.

## AGING POTENTIAL

5 to 10 years

## TASTING NOTE

Deep violet color and fresh nose: an intense sensation of red fruit (strawberry, cherry, raspberry) and black fruit (blackberry, plum, blueberry) at optimal ripeness, supported by aromas of roses and violets, with a hint of fresh herbs like shrubland. On the palate, this wine shows breadth due to its intense fruity sensation and persistence due to its elegant freshness. The finish is reminiscent of mineral aromas.

|                  |      |
|------------------|------|
| <b>HARVEST</b>   | 2024 |
| <b>VARIETIES</b> |      |
| Tannat           | 100% |
| <b>ANALYSIS</b>  |      |
| Alcohol          | 13%  |
| pH               | 3,65 |
| Total Acidity    | 3,50 |

