

Pisano Chimichurri Reserva Tannat 2021



Region

At 34 degrees of southern latitude, the region of Progreso is adjacent to the Atlantic Ocean and its maritime influences. Here the vines grow on clay, ash and calcareous soils, north of the capital Montevideo and close to the Rio de la Plata (River Plate). The region benefits from a sunny and cool climate, the vines enjoy cooling winds to produce low yields of top quality grapes.

Producer

The Pisano vineyards belong to a group of small family vigneroni with an artisan tradition of making wines that reflect the character of the land and the people. Francesco Pisano arrived in Uruguay in 1870 from Italy (the great grandfather of the current owners). The original vineyards were planted in 1914 by his son Cesare. Today, this winemaking tradition continues and they produce some of the country's most prestigious and best wines with distinctive character oriented to the high quality, niche market. These hand crafted wines are produced in limited quantities and total production at the Pisano family cellars is only 30,000 cases per year across the range of these award winning varieties.

Tasting Notes

Made from 100% Tannat grown on clay and calcareous soils. The wine spends 3-4 months ageing in new French oak barrels which impart a subtle sweet spice and smoke character. Deep ruby in colour and very concentrated, notes of plums, blackberries and damson fruit combine perfectly with the well balanced toast and oak notes.

Food

Grilled steak with pepper sauce, strong roasted meats, game and roasted vegetables..

Technical Information

Country	Uruguay	Dry/Sweet Style	Not applicable
Region	Progreso	Alcohol Content	13.5%
Grape(s)	Tannat (100%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	No
Style	Spicy	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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