

P U N O R O

WINES

Alcyone Tannat Reserve Dessert

Composition

100% Tannat, fortified with
20% pure Tannat grappa

Location of Grapes including Region, and Altitude

Atlantida, Uruguay at Sea Level

Aging

16 months on New French Oak No Fining, No Filtering

Average Yield Tons/ Acre

6 tons per hectare = 2.4 tons / acre

25 Days of Maceration with skins

Average Age of Vines

15 Years

Malolactic Fermentation details

100% with indigenous yeasts

Filtration and Fining

COARSE FILTERING

Chemistry

Acidity 4 g/l

ph 3.6

Residual Sugar 280 g/l

Alcohol 16%

Production – 2000 6-Packs/500ml

Produced by Vinedo de los Vientos & Pable Fallabrino

