

2015 Alto de la Ballena

Our wines are the faithful expression of climate, soil and landscape, which make up a unique terroir. The vines grow in the Sierra de la Ballena, on sunny slopes of stony soils, with good drainage and calcareous veins. At night, very close to the sea and the Laguna del Sauce, the grapes receive the fresh breeze from the Atlantic Ocean. The varieties chosen and each parcel in particular, depending on the agronomic management carried out, have expressed their personality and typicality to produce wines of excellent quality.

Uruguay is located between 30 and 33 degrees south latitude, nestled between Brazil and Argentina. Its temperate climate is very suitable for growing grapes, as are the best wine-growing areas in the southern hemisphere (Chile, Argentina, South Africa, New Zealand and Australia).

History

In 1998, the spouses Paula Pivel and Alvaro Lorenzo, decided to establish a small winery in the department of Maldonado, in the southeastern region of Uruguay.

With no more experience than being consumers of good wines, they set out to search for a place that would combine viticultural skills, beautiful landscapes and a good location.

Several months of searching, with advice and studies, paid off. In 2000, they acquired almost twenty hectares in the Sierra de la Ballena, a few kilometers from the sea and from Punta del Este , the main resort in South America.

The first vineyard plantation was made in the spring of 2001, continuing in the following years until reaching 8 hectares. The vineyards are made up of the Merlot, Tannat, Cabernet Franc, Syrah and Viognier varieties. The first harvest was made in 2005 and the first wines were presented to the market in 2007.

The blend of 50% Tannat, 35% Merlot, 15% Cabernet Franc creates a particular bouquet. Intense garnet red color. On the nose it is complex, prevailing aromas of plums and blackberries with subtle notes of dried fruits and sweet touch of tobacco. In the mouth it is soft and rounded, with good structure and intense flavor with hints of black olives. It is a harmonious wine, with a lingering finish.

Each variety was harvested at its optimum moment of maturity. The elaboration was done in steel tanks at a controlled temperature. During fermentation, daily pumpovers were carried out, taking care of the extraction.

Malolactic fermentation was carried out with seeding of selected commercial strains. The Tannat was aged in American oak barrels for 9 months, and was later blended with Merlot and Cabernet Franc. It was bottled without stabilizing and with a slight filtering.

Find it at:

ASSORTED TABLE

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