

## URUGUAYAN TANNAT RED WINE



The Tannat grape arrived in Uruguay in 1870, brought by immigrants from France, and Don Pascual Harriague was responsible for cultivating the first tannat grape seedlings in Uruguay. However, he did not know the grape very well and brought several strains in order to know which one would best suit.

Only years later with the French visit to the country it was discovered that the grape that best adapted to the Uruguayan soil was the tannat grape. As a curiosity in Uruguay the grape was called harriague in honor of Don Pascual.

Despite its French origin, it was in Uruguay that the Tannat grape gained notoriety with world-renowned and award-winning wines.

Currently the tannat grape is the most planted in the country and occupies more than half of the total area intended for planting grapes and Tannat wine has become a symbol of Uruguayan wine. Tannat is to Uruguay as Malbec is to Argentina and Carmenerre is to Chile.

Tannat has adapted so well to Uruguay because the country has a privileged location and climate for growing grapes. The vineyards are on the 35th parallel as some of the best wine producing regions in the world.

In addition, Uruguay is surrounded by the Atlantic Ocean and the Rio de la Plata, which guarantees plenty of water and humidity needed for planting.

The country has a cooler temperature that is perfect for Tannat grape production because its bunches are medium to large in size with small to medium sized and slightly elongated fruits, the most important characteristic for the good performance of the Tannat grape in Uruguay is its thicker peel than in other grape varieties and due to the greater thickness of the peel Tannat grows better in colder climates and concentrates more color on its peel and also in the fruit pulp, culminating in the intense coloration present in the Uruguayan Tannat.



The name Tannat refers to one of the main characteristics of the grape which is the striking tannins that make it the strongest and astringent Tannat grape.

Uruguayan Tannat wine is characterized by being a wine of outstanding personality with firm tannins, dark color and a medium alcohol content.

On the other hand, the Uruguayan Tannat is fruitier and less rustic or aggressive than the French Tannat, due to the climatic characteristics of each place. Thus, it is very common to soften the tannat astringency by working with blends and usually with Merlot or Cabernet Sauvignon giving a smoother touch to full bodied wine.

The blends give rise to Tannat Merlot Wine and Tannat Carmenère Wine and Tannat Cabernet Sauvignon Wine.

In addition to its flavor, Tannat is one of the richest varieties of polyphenols and polyphenols are bioactive compounds found in some vegetables that have antioxidant and anti-inflammatory properties and according to Nature magazine Tannat wine is the wine that makes better to the heart.

The study found that the procyanidin substance present in Tannat wine inhibits the formation of vasoconstrictors in the heart arteries.



The Tannat grape has two to four times more procyanidin than other types of grapes.

The wine due to its striking characteristics harmonizes very well with strong and full-bodied foods. Tannat wine combines with cheeses and especially hard and strong cheeses. Thus, we can mention the parmigiano-reggiano, emmental, grana padano, gruyère, manchego, pecorino, provolone, comté and cured Minas cheese.



In addition to cheese, Tannat wine combines with red meat and it is a great option to combine Tannat wine is the famous Uruguayan BBQ one of the main typical dishes of Uruguay.

The Tannat Carbonation Maceration produced by winery Pizzorno is a different and very special Tannat and perfect option for a taste that is not so used to such outstanding wines, but wants to try a Uruguayan Tannat wine and is a red wine with excellent public acceptance, softer and easier to drink.

The technique used to produce carbonic maceration is to ferment whole grapes in a concentrated atmosphere with carbon dioxide. Thus, the tannins do not pass into wine and as a result has a young, friendly and delicate aroma.

A good matching suggestion for Tannat Carbonic Maceration are mushrooms in butter or olive oil, pasta and cheese or more fatty and striking foods.



Pizzorno is the only winery in Uruguay that works with the technique of Tannat production and is currently the most outstanding wine in the house.

In the words of the owner and fourth generation producer of the Pizzorno family the wine was designed for those people who say Tannat no thanks. Thus, with the Tannat Maceración Carbónica Pizzorno means Tannat, yes presenting a light and easy to drink option. Thus, wine is the first step for those who want to start consuming the Uruguayan Tannat.

