

TANNAT
Viejo

DAYMAN
TANNAT

TANNAT
Premier



ESLOVENIA



PARIS

www.stagnari.com

RECOGNIZED IN EUROPE BY O.I.V.
AS
WORLD CHAMPION
IN RED WINE CATEGORY



ESLOVENIA



PARIS



Tech Sheet

DAYMAN TANNAT

VINEYARD

Location: "La Caballada" Dpto. Salto

Variety: 100% Tannat clonal selection (A)

Density: 4,800 vines/h

Production: 7,000 bottles/h

Exposure: north - south

Age of vineyard: 20 years

VINIFICATION

Date harvest: February

Method: manual

Maceration time: more than 20 days

Pumps over: two turns per day + hand plunging

Malolactic fermentation: 100% in oak

Ageing: French oak, 80% new and 20% second use, in underground cellars with controlled temperature and humidity, 6 months in bottles.

Alcohol: 15 %

Total Acidity: 3,3 g/l (H₂SO₄)

Ph: 3,70

Sugar: 3,8 g/l

NOTA DE CATA:

Black colour. Nose of black fruits and oak. The taste is sincere, the tannins are notable but well covered, it is rounded and robust, and very fruity. Ends with a long and spicy finish. The ideal companion for red meats, strong cheeses and game..

* Uncork 2 hours before tasting, or serve from DECANTER

* Can be drunk from 2002 to 2009



DAYMAN TANNAT

One of the 6 best red wines in the world
Champion de l'Hémisphère Sud



BRUSELAS SLOVENIA PARIS



CHILE TURQUIA ESPAÑA



Tech Sheet

TANNAT *Viejo*

VINEYARD

Location: "La Caballada" Dpto. Salto

Variety: 100% Tannat clonal selection (A)

Density: 4,800 vines/h

Production: 8,000 bottles/h

Exposure: north - south

Age of vineyard: 15 years

VINIFICATION

Date harvest: February

Method: manual

Maceration time: 15 to 20 days

Pumps over: two turns per day

Malolactic fermentation: 100% in oak

Ageing: Oak 80% new French, American second use, in cellars with controlled temperature and humidity.

Alcohol: 14,5 %

Total Acidity: 3,3 g/l (H₂SO₄)

Ph: 3,80

Sugar: 3 g/l

NOTA DE CATA:

Presents a cloudy colour with purple rim, no trace of oxidation, and plenty of surface brilliance. To the eye there is the promise of an intense wine that can boast great structure, and on swirling it exhibits good volume and then settles again to leave heavy tears which slowly subside down the walls of the glass. Its nose is sturdy and weighty with ripe black fruit, and there is more than a suggestion of mulberry and plums, along with the enticing nuances of resin. It is full-bodied in the mouth, dry and heavy, its tannins are mature but notable, and there is a touch of astringency which, while it does not escape unnoticed, is in no way aggressive. Along with the aromas of the nose, there are hints of spiciness and chocolate, which surely come from its sojourn in the wood. This wine will continue to evolve in the bottle, and a bouquet, which up to now has only been a hint, will blossom. A brilliant escort to highly flavoured dishes, both simple and elaborate. A handsome companion for good meats done to a turn on grill.

* Should be served at 18°C to 20°C

TANNAT *Viejo* Has been honoured with 15 GOLD AND 12 SILVER MEDALS at international competitions supported by the O.I.V., and is known internationally as THE TOP PRIZE-WINNING TANNAT IN THE WORLD. In the Competition Vinalies Latin America 2007, it is rewarded as the best Red Wine among samples coming from Chile, Argentina, Uruguay, Brazil, France, Bolivia, Italy and Spain.



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VINEYARD

Location: "La Caballada" Dpto. Salto
Variety: 100% Tannat clonal selection (A)
Density: 4,800 vines/h
Production: 10,000 bottles/h
Exposure: north - south
Age of vineyard: 10 years

VINIFICATION

Date harvest: February
Method: manual
Maceration time: 10 to 20 days
Pumps over: two turns per day
Malolactic fermentation: 100%
Conservation: stainless steel tanks
Alcohol: 15 %
Total Acidity: 3,5 g/l (H₂SO₄)
Ph: 3,68
Sugar: 2,2 g/l

NOTA CATA:

Dark purple colour, which is intense and cloudy, and then this gives way to an expressive nose, rich with the aromas of very ripe fruits and the nuances of acidic fruit jams. In the mouth it is dry, with good body. As it evolves, the warmth of its high alcohol content prevails, but this does not imply that the wine lacks balance. The tannins are nicely judged, and have just the right degree of astringency. It finishes with good length.

* It should be served at and 16°C or 17°C, and it make the perfect partner for red meats that are done to a turn.



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