



FAMILIA TRAVERSA

Viña Salort Reserva Tannat

Region

Canelones is the epicentre of the Uruguayan wine industry. Running from the north-west of the capital Montevideo, the area runs in an arc to the Atlantic coast east of the city. The flat, low-lying vineyards, so atypical of South America, are densely planted and responsible for around 60% of Uruguay's total production. Famous for its Tannat, the area is also home to international varietals that appreciate the moderate coastal climate, such as Sauvignon Blanc, Cabernet Sauvignon and Merlot.

Producer

Over the last 60 years, and 3 generations, Familia Traversa has established a reputation for producing high quality wines that positively reflect their environment. Founded by Carlos Domingo Traversa and his wife Maria Josefa Salort in 1937, the vineyards have gone from strength to strength. Grapes originally from the South of France tend to flourish in South America and Uruguay has become renowned for showing Tannat at its best. Proximity to the Atlantic Ocean provides cool breezes and a maritime climate that help to keep alcohol levels lower and develop bright, fruit-driven wines with great character and complexity. They use state of the art technology and pride themselves in the sustainable nature of the winery too - in 2014 they introduced solar panels, reduced bottle weights by 25% and they have increased the use of composting to replace inorganic fertilisers.

Viticulture

The grapes are chosen from selected vineyard parcels and are manually harvested when at optimum ripeness. They are transported to the cellars, where a selection belt conducts a second selection. Vineyards are managed through sustainable and traditional agricultural techniques.

Vinification

Over three days, a pre-fermentation maceration is conducted at a controlled temperature of 4°C, after which selected yeasts are added. Fermented in stainless steel tanks at a controlled temperature between 25 and 28°C. Malolactic fermentation in tank. The wine is aged in French oak barrels for 6 months.

Tasting Note

This intense red Tannat with violet hues has a leathery, blackberry jam bouquet that slowly reveals itself once the wine is served. The typical tannins of the variety, rounded by its time aged in barrels, are present, but smooth and well-rounded.

Food Matching

A perfect pairing for barbecued meat and full-fat cheeses.

Technical Information

Country	Uruguay
Region	Canelones
Altitude	Sea Level
Blend	100% Tannat
Winemaker	Alejandro Gatto
Body	Full
Oak	6 months in French oak
Residual Sugar	3.2 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites