



Technical Information

Country	Uruguay
Region	Las Violetas
Altitude	Sea Level
Blend	50% Sauvignon Blanc, 50% Ugni Blanc
Winemaker	Bruno Bresesti
Body	Medium
Oak	Unoaked
Residual Sugar	2.4 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA BRESESTI

Corte Naranja (Orange Blend)

Region

Part of the larger Canelones region, the small but highly desirable sub-region of Las Violetas sits inland, just south of the town of Canelones itself. Boasting slightly higher, breezier topography than the rest of Canelones, the key difference here is the predominance of volcanic and limestone-rich soils. This combination produces wines of concentration and structure, meaning the region has built a strong reputation for age-worthy Tannat in particular.

Producer

Bodega Bresesti was founded in 1937 by immigrants from the Northern Italian region of Lombardy. Bruno Bresesti, still only in his thirties, is the fourth generation of the family to head up winemaking. This is very much a family affair with Bruno as the driving force but still aided by and benefitting from the experience of his hardworking parents. The winery, with its 15 underground concrete fermentation vats, is located on the outskirts of Montevideo. Benefitting from vineyards in the coveted micro-region of Las Violetas, the focus here is on the production of high quality, distinctive wines delivering a unique expression of that terroir. Traditionally vinified wines are produced alongside more experimental and radical styles - aiming to balance constant innovation and the preservation of traditional, artisanal processes.

Viticulture

Grapes are sourced from a 20-year-old vineyard, using plot N°13 and N°3. It produces 12,000 kg per hectare using a Lira training system, with vines running in an east-west row orientation. Manual harvesting.

Vinification

Aged in concrete tanks for 6-8 months with skins on. The skins are periodically mixed with the wine to achieve the evolution of a more complex wine, with greater creaminess and freshness.

Tasting Note

Rich golden orange colour; the perfume on the nose offers fresh aromas of citrus pith, lemon and lime; medium-bodied with a lush, creamy palate of tropical and candied fruits.

Food Matching

Eastern Mediterranean and middle-eastern cuisine, roast and/or caramelised vegetables, grilled aubergine, grilled octopus, Manchego.