



Technical Information

Country	Uruguay
Region	Las Violetas
Altitude	Sea Level
Blend	100% Arinarnoa
Winemaker	Bruno Bresesti
Body	Full
Oak	3-4 months in 80% American, 20% French
Residual Sugar	1.7 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA BRESESTI

Pequeñas Colecciones Arinarnoa

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

Clay loam soils. Grapes are sourced from an 8-year-old vineyard, using plot N°3B. It produces 12,000 kg per hectare using a Lira training system, with vines running in a north-south row orientation. Manual harvesting.

Vinification

Fermentation in concrete tank with subsequent passage through 80% American oak and 20% French oak for 3 or 4 months, subject to tasting.

Tasting Note

Intense purplish-red colour. The nose is fresh, with aromas of mint, blueberries, red fruits and spices and leads to a succulent palate with rich, sweet fruit balanced by firm ripe tannins. A rich wine enlivened by the refreshing acidity of this singular grape (a cross of Cabernet Sauvignon and Tannat).

Food Matching

Mixed mushroom ragù, steak with green peppercorn sauce or shepherd's pie (meat or vegetarian).