



FAMILIA TRAVERSA

Viña Salort Reserva Tannat-Marselan

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 80-hectare vineyard is located in Paso Cuello, Canelones. The area comprises clay, limestone and sedimentary and quaternary calcareous rock with high concentrations of calcium carbonate. This gives way to clay limestone soils with a neutral to slightly alkaline pH, allowing for a deep plant rooting. Spreading across high hills and slopes that favour proper water drainage and the aeration of both vegetation and grape bunches, this terroir produces mature grapes that are rich in colour, polyphenols, and structure. Vineyards are managed through sustainable and traditional agricultural techniques. Grapes are hand-harvested.

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°C and 28°C. Malolactic fermentation in tanks. 50% of the wine is aged in American oak barriques for 4 months.

Tasting Note

Herbal lift with red and dark berried fruits on the nose; the Tannat leads on the palate with a savoury dark fruit character, refreshing acidity from the Marselan complementing and leading to a savoury and appetising finish.

Food Matching

Pair with game casserole, grilled red meats, Moroccan vegetable tagine.

Technical Information

Country	Uruguay
Region	Canelones
Altitude	Sea Level
Blend	50% Tannat, 50% Marselan
Winemaker	Alejandro Gatto
Body	Full
Oak	50% for 4 months in American Oak
Residual Sugar	2.3 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites