



## Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Montevideo
<b>Altitude</b>	Sea Level
<b>Blend</b>	100% Chardonnay
<b>Winemaker</b>	Alejandro Gatto
<b>Body</b>	Light
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	2.75 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	Yes
<b>Allergens</b>	Sulphites

## FAMILIA TRAVERSA

### Chardonnay

#### Region

Montevideo is Uruguay's capital city and still supports a small number of older wineries, although many have been squeezed towards Canelones on the outskirts of the city. The mild climate here is comparable to Bordeaux and in addition to the ubiquitous Tannat, French varietals are, unsurprisingly, common. Only 1/10th the size of Canelones, output is naturally small, but quality is high.

#### 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 family practices sustainable farming and traditional agriculture techniques.

#### Vinification

Grapes are pressed, and the resulting must is transported into stainless-steel tanks where two types of yeast are added and fermentation proceeds at a temperature between 8°C and 12°C.

#### Tasting Note

Crystalline greenish yellow wine with intense aromas of green apple and buttery notes. On the palate it is fresh and light.

#### Food Matching

A perfect match for seafoods, salads and appetizers.