



## PROYECTO NAKKAL

### NakCool Vino Blanco

#### 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

Born from a desire to develop a more conscious way of winemaking, Proyecto Nakkal in Canelones produces wines with minimum intervention, respecting the fruit, nature and the environment. Recognised as Descorchados' Winery Revelation of the Year in 2021, this passion project comes from Santiago Degásperi (also recognised as Descorchados' Winemaker Revelation of the Year in 2022) and Nicolás Monforte. These good friends and winemakers focus on producing fresh, accessible wines that reflect both their natural ingredients and their natural environment. Spontaneous ferments utilising wild yeasts present in the vineyard produce complex wines with strong varietal and terroir expression. The wines are not clarified or filtered but racked twice by moon calendar (in last quarter) for a natural clarification. To quote the team at Nakkal, *'The grapes are the protagonists; we are just a guide.'*

#### Viticulture

The winery uses (uncertified) organic practices.

#### Vinification

Spontaneous fermentation, unfiltered and unrefined. Racked twice in the last quarter moon. The Muscat is macerated for 15 days, and the other components are pressed directly.

#### Tasting Note

Generous floral aromas on the nose with complex phenolics. The voluptuous palate offers tropical fruit flavours balanced by refreshingly bright acidity and a little phenolic grip on the finish. Delicious well-chilled.

#### Food Matching

Fresh white cheeses, fish, seafood, salads.

#### Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Las Violetas
<b>Altitude</b>	Sea Level
<b>Blend</b>	80% Muscat Ottonel, 5% Viognier, 15% Ugni Blanc
<b>Winemaker</b>	Santiago Degásperi
<b>Body</b>	Light
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	2.2 g/l
<b>Closure</b>	Sugar Cane Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites