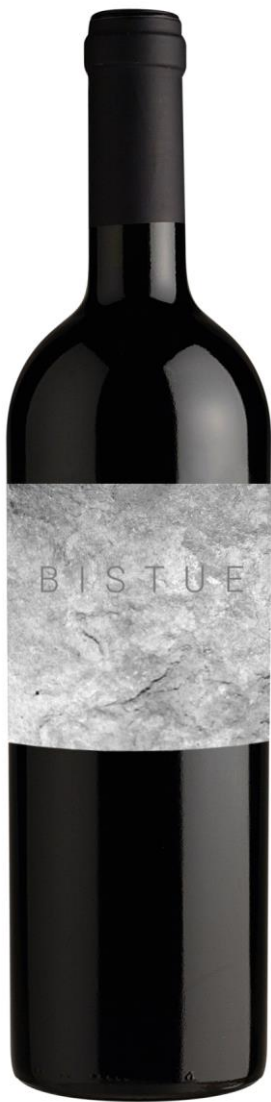


B I S T U E

C E L L A R S

2018 BISTUE Tannat CALIFORNIA



Winemaker
Carolina Bistué

Grapes and Vineyard Location
100% Tannat - Winters, CA

The Tannat grape is originally from Madrian, France and also the predominant grape in Uruguay. We've found that in Winters, CA Tannat vines can fully mature its tannins and produce lush and vibrant full-bodied wines.

Winemaking Notes

50% of the wine was aged in 300L oak barrels for 12 months (25% in new American, 25% new French) and the rest in stainless steel tanks. We harvest during the night on late September or Early October, depending on the maturity of the grapes and the climatic conditions of each year, obtaining well-ripened grapes with mature tannins and fantastic concentration of flavors. A good and clean harvest is the starting point for making great wines, so we sort of clusters in the field and at the winery, eliminating all non-desired components. We also use dry ice after destemming to prevent early fermentation. Once at the winery, the grapes are fermented in bins with multiple daily punch-downs.

Tasting Notes

Aromas of cherries and black berries with mild notes of dark chocolate and coffee. Savory and smooth black licorice, with dark minerals and tamed but firm tannins. Intense and full bodied. Pair with poultry, red meats, cold cuts and brie cheese.