

# LICOR DE TANNAT



Tannic, powerful, dark, concentrated aromas of black fruits and violet...these are the characteristics, among others, of the Tannat varietal. They are also the characteristics of the Touriga Nacional varietal. Touriga Nacional is an emblem of the Douro region in Portugal and makes renowned and delicious Port wines. Familia Deicas was interested in the similarity between the two varieties and was the first to produce Tannat Liqueur in Uruguay following the strict protocol used in Douro. The result is a naturally sweet red wine liqueur, affiliated with the Vintage Ports that inspired it, but with a Uruguayan touch and a rich family history that gave it life.

## METHOD OF PRODUCTION

To produce this wine, the Tannat grape needs to be very mature and concentrated. At the winery, the clusters are destemmed and the grapes are selected one by one before maceration in a tank. Daily pigeages are carried out the first few days to extract color and aromas.

After several days of maceration, the alcoholic fermentation begins. The fermentation is then halted by the winemakers with the addition of high quality wine alcohol at the chosen optimal moment. This process, the mutage, manages to maintain a large portion of the grapes' sugars as well as an alcohol concentration between 18 and 20%.

Tannat Liqueur is then aged in French oak barrels for 12 months.

## TASTING NOTES

Tannat Liqueur is intensely black in color. Aromas of ripe figs, chocolate and mint emerge on the nose. Amicable on the palate with a notable balance of fruit, sweetness and tannins. Ideal to accompany desserts, especially chocolate, as well as cheeses or as an after dinner liqueur.

Recommended service temperature of Tannat Liqueur between 10 and 12°C (50 - 54°F) to enjoy it between 13 and 15°C (55 - 59°F).

