

URUGUAY

AN OVERVIEW



URUGUAY IS A SUITABLE COUNTRY FOR WINE PRODUCTION. NOT ONLY FOR ITS PRIVILEGED LOCATION AND CLIMATE BUT ALSO FOR THE SOIL WHICH IS FAVORABLE FOR VINE GROWING. THE HISTORY OF THE WINE GROWING CULTURE IN URUGUAY IS BASED ON THE QUALITY OF ITS LANDS AND A POPULATION WITH A HIGH PERCENTAGE OF IMMIGRANTS FROM THE REGIONS WITH THE MOST WINE

GROWING TRADITION IN EUROPE: ITALY SPAIN AND FRANCE

THE TANNAT GRAPE WAS INTRODUCED INTO URUGUAY IN 1870 BY BASQUE IMMIGRANTS AND HAS TRANSFORMED ITSELF INTO THE NATIONAL VARIETY. ADAPTING ITSELF PERFECTLY TO THE LOCAL SOIL AND CLIMATE. CONSIDERED AN EXOTIC GRAPE VARIETY DEMAND FOR TANNAT IS INCREASING RAPIDLY. URUGUAY IS THE ONLY COUNTRY IN THE WORLD WHERE SIGNIFICANT AMOUNTS OF TANNAT ARE GROWN. TANNAT NOW REPRESENTS APPROXIMATELY A THIRD OF ALL WINE PRODUCED IN URUGUAY AS ITS NAME SUGGESTS TANNAT IS KNOWN FOR ITS HIGH TANNIN LEVELS. EFFORTS TO SOLVE THE HIGH TANNIN LEVELS EVENTUALLY LEAD TO THE MODERN WINEMAKING TECHNIQUE OF MICRO OXYGENATION. URUGUAYAN TANNAT IS LESS TANNIC AND CONTAINS LESS ALCOHOL MAKING FOR AN ALL AROUND MORE ENJOYABLE EXPERIENCE WITH ITS THICK SKINS IT IS ALSO ONE OF THE HIGHEST IN OLIGOMERIC PROCYANIDINS WHICH GIVE RED WINES THEIR HEALTH BENEFITS. RED WINES MADE FROM TANNAT ARE THE HEALTHIEST WINES AVAILABLE DUE THE HIGH CONTENT OF PROCYANIDINS. ABOUT 3 4 TIMES MORE THAN A GOOD CABERNET SAUVIGNON!