VIÑA PROGRESO

URUGUAY

BODEGA EXPERIMENTAL DE GABRIEL PISANO

OVERGROUND COLLECTION

This collection is called “overground” by opposition to “underground” as these wines are more civilized and welcoming. They still have an intense color, flavor and structure, showing the character that our climate and soil imprint to each wine. Our goal is never to reproduce an international model, but to make the grapes express themselves as they ripen in our Progreso Region. By harmonizing our viticulture with our production, we produce a very particular style of typical Uruguayan wine, with a very aromatic fruit that not only refreshes the palate but also gives it great strength and structure, but at the same time round and mature tannins. Intense and complex flavors, resulting from the slow ripening season typical of the cool temperate climate of the southern region of the Uruguayan coast. Between parallels 30 and 35, resting on the Atlantic Ocean, Uruguay shares the same latitude with the best viticultural regions of the Southern Hemisphere.

OVERGROUND RANGE

This range show high quality wines, for demanding consumers with an elegant presentation. We want to show the Uruguayan identity that Progreso village vineyards are capable of producing in the unique characteristics of our terroir. The quality and concentration of the grapes is similar to some of our Top wines but with very small or no oak. They are aromatic, tasty and concentrated wines, in which the fruit stands out above the barrel.

OVERGROUND CABERNET FRANC

Grape profile

The Cabernet Franc is original of Saint Emilion in Bordeaux. In the red wines is a great partner of the Cabernet Sauvignon, where brings vigour and complexity but sweeter tannins.

Viña Progreso Overground Cabernet Franc

The grapes come from small plots located within the Progreso village district. Vineyards of high-density plantation (5000 plants per Hectare) with low yields of 8000–10000 Kg/Ha) / The age of vines range mostly from 10 to 30 years. / In Uruguay elevation is not important. The most important is how close to the sea vineyards are. / Soil type is clay calcareous with rather high PH a bit resembling Burgundy soils. With these vineyards we obtain high concentration tannins and delicate flavours and aromas.

Fermentation:

The must is macerated cold at 10º-12º Celsius in stainless steel tanks during 4-6 days to obtain fruity aromas and flavours. Some lots remain with their native yeasts while others are sown with selected yeast to enhance desired characteristics. Following, fermentation occurs with temperature control (22ºC – 26ºC) during 20 days with long maceration and skin contact. During this period, the wine is pumped over (remontage) and punched down (pigeage) by hand in small stainless steel tanks.

Barrel Ageing:

After pressing, settling, and racking, part of the wine is moved to French and American oak barrels for ageing and maturation. Malolactic fermentation occurs in the next 15 to 30 days. The wines are aged in second use barrels for a period of about 5 to 7 months, depending on the concentration of the vintage.

Bottling & Storage:

Following final racking the wine is assembled and, before the end of the year, is bottled lightly filtered and then laid down in our cellar for additional bottle aging. Labelling and packing are done immediately prior to dispatch.

These wines may be consumed when released, approximately one year after harvest, but they will improve significantly with bottle age. With proper storage, these wines should be enjoyable for 5 to 10 years.

Tasting notes: Body: Medium / Acidity: Medium / Alcohol: Medium +

COLOUR: red brilliant ruby almost violet, of consistent overtones, exempt of premature oxidations.

AROMA: dense, round and exquisite recalling nuts, hazelnuts and green pepper.

FLAVOUR: balanced, smooth, pleasantly tannic, slightly herbaceous, persistent in the palate.

GASTRONOMY

This wine fits perfectly pasta with cream sauces. "Polenta" with tomato sauce. Small pieces of game like hare, partridge and wild duck. Is an ideal partner of raw ham, mushrooms with garlic or truffles Provençal Nuts and fine cheeses like Brie, Camembert and Roquefort. We suggest serving it at room temperature, approximately at 18º C.

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