

Bistue Cellars Tannat 2017

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.



Winery: Bistue Cellars

Winemaker: Carolina Bistué

Grapes: 100% Tannat

Vineyard: Winters, CA

Winemaking: Hand-picked grapes, nighttime harvested, double sorting. The grapes are fermented in bins with multiple daily punch-downs

Oak Aging: 50% of the wine is aged 12 months in 300 Liter barrels, 25% in new French oak and 25% in new American oak and the rest in stainless steel tanks.

www.wbimports.com

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