

TRADICIÓN DESDE 1880
S
ANTIGUA BODEGA STAGNARI

Osiris Tannat

100% Tannat

Characteristics:

Only a wine elaborated with selected grapes from a privileged terroir and only our best vintages would honour the Egyptian god who educated the man in the agriculture and taught his people the art of grapegrowing.

Aged in American oak barrels during 12 where it has reached a perfect balance between fruit and wood.

On the nose spreads complex aromas of blueberries, raspberries, blackberries and violets that harmonize with spicy and toasted notes as a result of the oak ageing.

Full- bodied, well balanced mouthful and ripe tannins, with a complex, persistent and seductive finish.

The wine is bottled without cold stabilization in order to keep its qualities untouched, so that after sometimes small natural substances may appear, but they do not affect the sensory quality of the wine.

Ideal to pairing with red meats, roasted meat such as deer or boar, strong chesse and chocolate

Ideal to be drunk now and to be stored in good maturing conditions

We recommend the use of a decanter

To be served between 17°-19°C.



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