



# Uruguay

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Tasting notes from the following growers:

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## Uruguay

Tasted in Uruguay - *February 2009*

Tasted on other occasions - see *date & place in italics*

Growers / Wineries are in alphabetical order with area underneath

**Ariano Hnos S.A**  
**Vina Constancia Paysandú**

**Red Wines**

**Don Nelson Ariano Tannat 2006**

**86 2009-13**

***Tannat 100%***

*February 2009*

The nose is all upfront ripe fleshy fruit, more black fruits showing than red. The palate has an attractive weight of fruit but the tannins are very much in evidence quite firm and a touch aggressive. Black cherry and damson are there towards the back but the tannic firmness is not allowing full fruit expression.

**Bodega Bouza**  
**Melilla – Montevideo**  
**Las Violetas – Canelones**

**White Wines**

**Albariño 2015**

**91 2016-19**

*Tasted at the winery February 2016*

The nose is bright white flowers the palate fresh with a strong citrus character. Richer in the middle some fleshy grapefruit but the acidity on the back palate refreshes. The finish is long fresh and bright.

**Riesling 2013**

**91 2016-20**

*Tasted at the winery February 2016*

Lime and lemon fresh the nose has white flower fragrances the palate bright and citrusy. Slightly sweeter in the middle more depth of fruit but at the back the citrus dominates the finish has lime freshness.

**Red Wines**

- Merlot Unique Plot 2014** 89 2016-20  
*Tasted at the winery February 2016*  
 Light and fresh on the nose the palate has a redcurrant and wild strawberry mix. There is a hint of sweetness in the middle but the fresh red fruits are there at the back the finish light just lacking a bit of substance.
- Tannat Unique Plot 2013** 91 2016-22  
*Tasted at the winery February 2016*  
 Dark chocolate richness the nose has depth the palate is fleshy and ripe. Fresher at the back a bramble and bilberry mix but the finish is sweet and ripe fleshy and rich.
- Merlot Tannat 2014** 88 2016-21  
**Merlot 70% Tannat 30%**  
*Tasted at the winery February 2016*  
 The nose is fresh the start of the palate light more red than black fruits. There is mid sweetness but the back palate lacks depth the finish is firm fresh and short.
- Monte Vide EU 2006** 90 2009-14  
**Tannat 55% Merlot 25% Tempranillo 20%**  
*February 2009*  
 Fragrant violets give charm on the nose with behind these fresh red fruits. The palate starts with more of a red fruited influence but under the freshness is rich black plum and sloe. There is a herbal twist towards the back, the Tempranillo showing itself and the finish although quite light is long.
- Monte ViDe Eu 2013** 93 2016-  
**24Tannat 55% Merlot 23% Tempranillo 22%**  
*Tasted at the winery February 2016*  
 Sweet on the nose the palate starts with red fruited freshness but there is mid depth rich ripe fruit fleshy and supple. Depth at the back more of a black fruit influence with the sweet fruit giving richness on the finish.

**Bodega Vinos Finos Juan Carrau**  
**Cerro Chapeau – Rivera**

**Red Wines**

- Amat Tannat 2005** 87 2009-12  
**Tannat 100%**  
*February 2009*  
 There is a definite red fruit influence on the nose and this mix of mulberry, raspberry and red cherry is there on the palate. Under the freshness are fuller flavoured black fruits with sloe and

bilberry being the predominant flavours. The finish is quite light and fragrant but lacking some power.

**Bodega Castillo Viejo**  
San José

**Red Wines**

**El Preciado 2004** 89 2009-14

***Cabernet Franc 50% Tannat 25% Merlot 15% Cabernet Sauvignon 10%***

*February 2009*

The mix of fruits on the nose seem more black fruit dominated but red fruits are there adding to the fragrance. On the palate the cassis shows, black plum and ripe tannins flesh out the middle but there is enough structure and the freshness of red cherry and raspberry to ensure brightness at the back. It has an attractive complexity.

**Viñedos y Bodega Filgueira**  
Riberas del Santa Lucia - Canelones

**Red Wines**

**Casa Filgueira Tannat Reserva 2007** 86 2010-14

***Tannat 100%***

*February 2009*

The nose has an attractive richness the dark fruits, black cherry and bramble fleshed out by dark chocolate. This fullness is there at the start of the palate but towards the middle the tannins take over and their dusty firmness tends to obscure fruit expression. There is a richer feel towards the back but the tannic cage is over firm.

**Bodega Garzón**  
Maldonado

**White Wines**

**Colinas de Uruguay Albariño 2014** 88 2015-18

*Tasted at the Emerging Regions Tasting London September 2015*

Fresh on the nose a mix of citrus fruits and the start of the palate is bright. There is a sweeter feel in the middle with white peach the sweetness balanced at the back by grapefruit freshness.

**Albariño 2014** 91 2015-19

*Tasted at the Emerging Regions Tasting London September 2015*

Depth on the nose the palate has greengage richness at the start. Apricot in the middle is balanced by tangerine freshness lighter at the back yet the finish has depth and sweet fruit.

**Colinas de Uruguay Sauvignon Blanc 2014** 88 2015-18

*Tasted at the Emerging Regions Tasting London September 2015*

The nose is bright fresh and the start of the palate is light with a mix of limes and lemons. A hint of tropical fruit in the middle but the fruit at the back has citrus crispness the finish light.

**Viognier 2014** 92 2015-19

*Tasted at the Emerging Regions Tasting London September 2015*

Yellow peach and apricot the nose has depth of flavour and the start of the palate is sweet fruited and rich. Fresher in the middle there is complexity and balance with a nice mix of flavours on the finish.

**Red Wines**

**Colinas de Uruguay Tannat 2013** 88 2015-20

*Tasted at the Emerging Regions Tasting London September 2015*

Sweet and ripe on the nose the start of the palate is quite fresh with a mix of red and black fruits. The tannins are firm but not hard and dry and there is sweet fruit showing at the back.

**Tannat 2013** 93 2015-24

*Tasted at the Emerging Regions Tasting London September 2015*

Sweet fruit the mix of red and black fruits is ripe the mid palate fleshy and supple. Dark chocolate and black cherry are supported by fine tannins there is real style, finesse, length and elegance.

**Bodega Gimenez Mendez  
Las Brujas – Canelones  
Mendoza - Montevideo**

**Red Wines**

**LYM Tannat 2006** 84 2009-13

**Tannat 100%**

*February 2009*

There is a mix of black fruits on the nose backed by fresh red cherry. The palate starts with more of a red fruit influence than black but the tannins tend to take over and hold back fruit expression. There is a hint of green as though the tannins were not totally ripe and this shortens the finish all a bit too aggressive.



Juanicó  
Canelones

Sparkling Wines

**Castelar Extra Brut** 90  
*Chardonnay Viognier*  
 *Methode Champenoise*

*Tasted at the winery February 2016*

The nose is bright citrus fresh the mid palate has a more depth a hint of peach. Greengage at the back the finish is crisp fresh with a citrus apple mix.

White Wines

**Bodegas Del Sur Viognier Reserve 2011** 87 2013-16

*Tasted at Lincoln's Inn March 2013*

The nose is light with a mix of lime and lemon very fresh and floral. It feels a little richer on the mid palate hints of white peach and melon but towards the back the lime freshness takes over and it finishes light with not a great deal of character.

**Bogegones de Sur Viognier 2015** 90 2016-20

**Vineyard Selection**

*Tasted at the winery February 2016*

Rich ripe peach on the nose the palate starts with sweet fruit. Bright in the middle an attractive mix of fresh fruits but at the back there is sweetness a balance between peach richness and apple freshness.

Red Wines

**Atlántico Sur Pinot Noir Reserva 2015** 90 2016-22

*Tasted at the winery February 2016*

The nose has minty red fruit freshness the start of the palate bright quite light. There are some richer fruits mulberry and cherry in the middle but the back palate has a youthful freshness.

**Bogegones de Sur Marselan 2015** 92 2016-22

**Vineyard Selection**

*Tasted at the winery February 2016*

Herbal bright the nose has a mix of red fruits and bramble the start of the palate peppery freshness. More depth in the middle rich and ripe the black fruits are underpinned by red. The finish is fresh and long with a bramble and red cherry mix.

**Cabernet Franc Reserve 2010** 89 2013-17

*Tasted at the Game Fair Ragley Hall July 2013*

Fresh fruits brighten the nose black fruits dominating backed by a leafy herbal spiciness. Firm black cherry is there on the mid palate underpinned by lighter fresher bramble and the finish has a nice mix of flavours and good length.

**Bodegas Del Sur Tannat 2012** 90 2015-21

*Tasted at the LWF Kensington Olympia May 2015*

The nose has a mix of fragrances and the start of the palate is light with bramble and bilberry. The tannins are soft the mid palate rich the ripe fruits giving fleshy depth on the finish.

**Gran Bodegón 2011** 95 2016-22

**Tannat 42% Merlot 35% Cabernet Sauvignon 8% Cabernet Franc 8% Petit Verdot 5% Marselan 2%**

*Tasted at the winery February 2016*

Bramble freshness on the nose the start of the palate is bright the mid palate richer and sweeter depth of fruit. The black plum is backed by fresh bramble the finish herbaceous and spicy.

### Sweet Red Wines

**Licor Tannat 2013** 92 2016-24

*Tasted at the winery February 2016*

Rich fruit on the nose ripe on the palate sweet black fruits are underpinned by chocolate richness. The tannins are ripe a lovely balance with the sweet fruit giving richness and depth on the finish.

### Bodega De Lucca El Colorado – Canelones

### White Wines

**Marsanne 2010** 88 2013-16

*Tasted at the Game Fair Ragley Hall July 2013*

Floral fragrances give charm on the nose fresh fruited and aromatic. The palate starts fresh richer in the middle a hint of honey but lemon lime come through refreshing the back palate and bringing out an almond nuttiness.

### Red Wines

**De Lucca Tannat 2008** 86 2010-13

**Tannat 100%**

*February 2009*

The nose has the attractive fragrance of woodland violets with underneath a mix of black and red fruits, cherries and plums. It is showing its youth at the moment as the tannins are firm and

over aggressive. The mix of flavours towards the back has the freshness of raspberry with the slightly fuller character of black cherry.

**Bodega Marichal e Hijo Ltda**  
**Etchevarria – Canelones**

**White Wines**

**Chardonnay Premium 2008**

**88 2009-11**

**Chardonnay 100%**

*February 2009*

The nose has citrus freshness with behind it some richer grapefruit. There is sweetness of fruit on the start of the palate with minerally lime and apple coming through giving crispness on the finish

**Chardonnay 2011**

**87 2013-16**

*Tasted at Lincoln's Inn March 2013*

It is very light with citrus and apple and this fruit mix gives a very fresh start to the palate. There is a slightly sweeter feel on the mid palate but the finish is light and very fresh from the mix of citrus and mineral.

**Red Wines**

**Reserve Collection Tannat 2011**

**89 2013-17**

*Tasted at the Game Fair Ragley Hall July 2013*

Black fruits feature strongly peppery spicy with a hint of eucalyptus. The palate has a mix of flavours some rich black plum chocolate fleshy but towards the back red fruits tend to take over balance and lighten the finish.

**Pisano**  
**Progreso**

The family always says that they are a family doing business not just a family business, a family that is focussed on quality. Their wine making tradition goes back for some three centuries, not in Uruguay but in Italy. In Uruguay the history begins in 1870 when Daniel's great grandfather, Francesco arrived in the country and his son settled in the Progreso Region in 1914 and planted vineyards producing his first wine in 1924. Today the family winery is one of the leading in the country producing an exciting range of wines.

February 2009

**White Wines**

- Rio de los Pájaros Torrontés 2008** 91 2009-10  
*February 2009*  
 The fragrance of orange peel gives a lovely freshness to the nose behind this are fuller flavours, ripe pears. The mix of fruits on the palate all adds to the complexity and the fruit intensity gives richness towards the back. It is lovely and long quite different to those Torrontés that one meets from Argentina.
- Rio de los Pájaros Torrontés 2010** 91 2011-13  
*Tasted at the Ellis tasting London February 2011*  
 The hints of dried fruits are backed by orange peel lots of fragrance and character. Ripe pears give richness on the palate with the freshness behind coming from the citrus mix. There is a good depth of flavour with enough freshness to balance and bring out the dried fruit spice on the finish.
- Rio de los Pájaros Torrontés 2015** 92 2016-20  
*Tasted in Restaurant La Cantina del Puertito Montevideo February 2016*  
 Sweet fruit on the nose the start of the palate is bright and fresh spicy with dried fruits. There is white peach richness in the middle but at the back citrus dominates the finish bright spicy and long.
- Rio de Los Pájaros Viognier 2010** 91 2010-14  
*Tasted at Lincoln's Inn September 2010*  
 Viognier has become the new exciting flavour and Pisano has captured the peach pineapple mix so well the real hall mark of this grape. The fruit is sweet giving fleshy richness at the start of the palate but there is an underling citric freshness that lifts the flavours. A wine that is not daunted by the richness of smoked salmon.
- Rio de Los Pájaros Viognier 2013** 91 2014-17  
*Tasted at Lincoln's Inn February 2014*  
 The white peach the apricot so typical of the grape are there on both nose and palate but it feels lighter fresher with lots of different fragrances. Towards the back there is a sweeter feel with more depth and richness on the finish.
- Rio de la Pájaros Viognier 2016** 89 2016-20  
*Tasted in the Carlton Club September 2016*  
 The fruit on the nose is sweet the palate starts with some ripe fruit fleshy yellow peach. The mid palate is lighter more tangerine in character and although there is apricot richness at the back the finish is light and fresh.
- Aretxea Lyrrios Viognier 2004** 92 2009-11  
*Viognier Riesling Chardonnay*  
*February 2009*

The fermentation in barrel of each variety and ageing in oak ensures real complexity. Sweet honeyed peach and apricot on the nose, savoury and aromatic. The richness of the fleshy peach gives a mouth filling richness but there is enough herbal acidity there to lift and lengthen the flavours.

**Chardonnay RPF “Family Reserve” 2007**

**91 2011-13**

*Tasted at the Ellis tasting London February 2011*

There is a lot of ripe melon on both nose and palate the fleshiness balanced by fresher greengage and apple. Fruit ripeness gives richness and weight on the mid palate the flavours lifted on the finish by apple freshness

**Red Wines**

**Pinot Noir RPF “Family Reserve” 2006**

**91 2009-12**

*February 2009*

The mix of black and red fruits on the nose is sweet and ripe and this meaty weight is apparent on the palate. The tannins are fine, evident but not over firm allowing the rich fruit to show to advantage. Smoke and pepper are there on the finish adding a fragrance and delicacy that lingers.

**Rio de Los Pájaros Pinot Noir 2009**

**90 2010-13**

*Tasted at the Ellis tasting London February 2011*

Although the nose feels quite light there is more weight on the palate with a mix of mulberry and red cherry underpinned by some richer black. The minty character that comes through on the back palate adds interest. It tends to lack a little length.

**Petit Verdot RPF “Family Reserve” 2006**

**91 2009-13**

*Tasted at the Ellis tasting London February 2011*

Although there are lots of black fruits in evidence the tannins show and give a firm feel to the nose and a slightly tight start to the palate. Under the tannic firmness are richer flavours black cherry and minty blackberry. There is an underlying herbal quality on the finish.

**Petit Verdot RPF “Family Reserve” 2007**

**92 2009-13**

*February 2009*

Powerful black fruits give richness to the nose and fill out the palate. Damson and sloe are there but underpinned by cherry and bilberry both giving a mid freshness. Towards the back the ripeness of the fruit is very evident giving lots of flesh on the finish.

**Tannat RPF “Family Reserve” 2006**

**92 2009-15**

*February 2009*

The nose has all the intensity that one might expect from Tannat. There is a meaty richness on the palate, tons of black fruits all intermingling and giving a complex mix of flavours. The

damson and sloe is lightened and refreshed to some extent by bramble and bilberry but the underlying sensual richness is there power packing the finish.

**Tannat RPF "Family Reserve" 2007** 92 2011-18

*Tasted at the Ellis tasting London February 2011*

The nose has a meaty intensity packed out with a complex mix of black fruits. Black cherry and sloe give a firm start on the palate but behind is sweeter blackberry and ripe blackcurrant enriched by dark chocolate. The back palate is sensual and rich power packed.

**Tannat RPF "Family Reserve" 2011** 92 2016-22

*Tasted in the coach crossing the Andes February 2016*

*Tasted in Restaurant La Cantina del Puertito Montevideo February 2016*

Fleshy and ripe on the nose the palate has dark chocolate richness the rounded tannins adding to the mid suppleness. A rich mix of black fruits at the back cocoa and coffee the finish has depth sweetness and ripe fruit

**Pisano RPF Tannat 2013** 93 2016-24

*Tasted in Restaurant La Cantina del Puertito Montevideo February 2016*

Fleshy and sweet the nose has a mix of rich ripe fruit the palate dark chocolate richness. Rounded ripe tannins add to the mid suppleness the fleshy black fruits fill out the back palate and give a fleshy richness on the finish.

**Tannat Syrah Viognier 2008** 91 2011-16

*Tasted at the Ellis tasting London February 2011*

Red fruits are very much in evidence on the nose quite light, fragrant and fresh. There is richness more concentrated flavours on the mid palate a mix of black and red fruits with towards the back hints of peppery spice.

**Rio de Los Pájaros Tannat 2007** 91 2010-14

*Tasted at the Ellis tasting London February 2011*

Firm black cherry dominates the nose with richer sweeter black fruits showing behind. There is a lot of power on the palate the fruit sweetness further enriched by dark chocolate. The red fruits on the back palate help to balance the richness.

**Arretxea Tannat Petit Verdot 2004** 93 2009-16

*February 2009*

The mix in this vintage is 90% Tannat / 10% Petit Verdot and this comes through clearly on the nose which is meaty yet with perfumed violets, all very black fruit. The savoury black fruit mix on the palate feels ripe supported by fine and not aggressive tannins. Black cherry emerges towards the back giving a lighter more fragrant feel to the finish.

**Axis Mundi Tannat 2002** 95 2009-20

*February 2009*

2002 like 2004 was an exceptional year and this combined with 30 months in oak has ensured real harmony. Meaty and intense, cassis, damson and dark chocolate enrich whilst bilberry, black cherry and bramble add fragrance and length giving a real feeling of elegance.

**Etxe Oneko Liqueur Tannat 2007**

**95 2009-20**

*February 2009*

This 100% Tannat is made in the Amarone style and is the brainchild of Gabriel Pisano. The richness comes from the proportion of dried grapes added back, the power from the fortification. Ageing in new oak adds a polish. Savoury black fruits, damson and sloe intermingling with fresher black cherry, bramble and bilberry ensure a sensual richness. A glass of this and it amazing how well one can dance the Tango!!

**Pizzorno Family Estate  
Canelon Chico**

**Sparkling Wines**

**Pizzorno Espumos Natural  
Chardonnay 100%**

**89**

*Tasted in the Sheraton Hotel Montevideo February 2016*

Light and bright the nose has a racy freshness the palate a hint of sweetness. The lime and apple mix gives brightness and freshness on the back palate and finish.

**Red Wines**

**Pizzorno Tinto Reserva 2004  
Tannat Cabernet Sauvignon Merlot**

**88 2009-14**

*February 2009*

The nose has a fresh herbal character, bramble and bilberry backed by red cherry. The start of the palate is quite sweet with a mix of black fruits, black cherry, damson and bilberry. The chocolate richness on the mid palate is slightly over powered by the tannins which leave the finish quite tight and over firm.

**Antigua Bodega Stagnari  
Santos Lugares – La Paz / Canelones**

**Red Wines**

**Prima Donna Merlot 2006  
Merlot 100%**

**87 2009-11**

*February 2009*

Black fruits tend to be more in evidence than red on the nose giving richness. The palate is all black plum and damson at the start but under this is some red fruit giving freshness towards the back. The tannins are quite evident on the finish and tend to hold back full fruit expression.

**Bodega H Stagnari  
La Caballada Salto**

**Red Wines**

**Tannat Viejo 2006**

**92 2009-15**

***Tannat 100%***

***February 2009***

There is a lot happening on the nose, damsons backed by cassis and squashy sloe brightened by hints of bilberry. The palate is full and rich, fleshed out by dark chocolate, the ripe tannins ensuring suppleness and flesh. Towards the back red cherry freshness adds brightness and ensures length.

**Derek Smedley MW**