

## PROYECTO NAKKAL

### 'Simple' Pet Nat White



#### Region

Part of the larger Canelones region, the small but highly desirable sub-region of Las Violetas sits inland, just south of the town of Canelones itself. Boasting slightly higher, breezier topography than the rest of Canelones, the key difference here is the predominance of volcanic and limestone-rich soils. This combination produces wines of concentration and structure, meaning the region has built a strong reputation for age-worthy Tannat in particular.

#### Producer

Born from a desire to develop a more conscious way of winemaking, Proyecto Nakkal in Canelones produces wines with minimum intervention, respecting the fruit, nature and the environment. Recognised as Descorchados' Winery Revelation of the Year in 2021, this passion project comes from Santiago Degásperi (also recognised as Descorchados' Winemaker Revelation of the Year in 2022) and Nicolás Monforte. These good friends and winemakers focus on producing fresh, accessible wines that reflect both their natural ingredients and their natural environment. Spontaneous ferments utilising wild yeasts present in the vineyard produce complex wines with strong varietal and terroir expression. The wines are not clarified or filtered but racked twice by moon calendar (in last quarter) for a natural clarification. To quote the team at Nakkal, *'The grapes are the protagonists; we are just a guide.'*

#### Viticulture

The winery practices uncertified but sustainable farming.

#### Vinification

Grapes are directly pressed, then spontaneous fermentation occurs in concrete tanks. In the final stages of fermentation, the temperature is lowered and the wine is racked and bottled. Fermentation is completed in the bottle over approximately 20 days. The wine is unfiltered and unfined.

#### Technical Information

|                       |                     |
|-----------------------|---------------------|
| <b>Country</b>        | Uruguay             |
| <b>Region</b>         | Las Violetas        |
| <b>Altitude</b>       | Sea Level           |
| <b>Blend</b>          | 100% Muscat Ottonel |
| <b>Winemaker</b>      | Santiago Degásperi  |
| <b>Body</b>           | Light               |
| <b>Oak</b>            | Unoaked             |
| <b>Residual Sugar</b> | 2 g/l               |
| <b>Closure</b>        | Crown Cap           |
| <b>Vegan</b>          | Yes                 |
| <b>Vegetarian</b>     | Yes                 |
| <b>Organic</b>        | No                  |
| <b>Biodynamic</b>     | No                  |
| <b>Allergens</b>      | Sulphites           |

#### Tasting Note

Floral lift on the nose with complex spice and notes of rosemary and white peach; fresh on the palate, the acidity driving things along with further herbal, citrus and greengage fruit flavours.

#### Food Matching

Ceviche, all kind of seafood, salad with citrus or fruits.