

— DON PASCUAL COASTAL TANNAT

A pure, juicy, friendly Tannat, with intense fresh fruit, a marked floral character and saline notes that evoke the sea. Don Pascual Coastal Tannat: The Tannat Revolution



— Composition and Winemaking

The Tannat grape used to make this wine comes from coastal vineyards in San José, Canelones and Maldonado, located less than 30 km from the sea.

During the maturation of the grapes, we seek freshness and sweet tannins.

The winemaking is based on modern techniques we developed specifically to prioritize the extraction from the skin, where the maritime effects are more pronounced.

This also results in less extraction from the seeds, avoiding hard tannins and achieving a silky wine even when young, combining energy and roundness.

— Tasting Notes

A Revolutionary Tannat that highlights intense notes of fruit, pronounced floral and saline character enveloped by refined tannins unfolding in an amiable, silky finish.

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— Service and Consumption

The ideal serving temperature for Don Pascual Coastal Tannat is 16°C (60°F) or even more chilled