

Week of 04-15-08

Red Bag Clues:

Grape?

Typically blended due to its harsh tannic nature.

Micro-oxygenation, developed by Patrick Ducournau, is used in an attempt to reduce the harsh tannic nature of this grape in its native land.

Oak is also used to soften the grape. Aging of 20 months is not uncommon.

Used to make Armagnac and full bodied rosé.

Flavors and smells of spices, coffee, cocoa, and vanilla are typical of this grape.

Region?

The name of this country is derived from, Guaraní.

* "River of the uru" or "River of the country of the uru": a version attributed to Felix de Azara, which suggests that the name of the country comes from a small bird, called the urú, native to the banks of the _____ river (from uru, idem, gua, "place of", and y, "water") [5]

* "River of colorful or 'painted' chinchillas (birds)": poetic interpretation attributed to Juan Zorrilla de San Martín.

* "River of those who bring food": an anonymous version which has been popularized since the discovery of an old document written by Jesuit Lucas Marton.

The official name of this country is the name we know preceded by República Oriental del _____.

Won its independence from Spain in 1828.

2nd Least corrupt country in this southern continent.

Considered the country's national grape.

Introduced to this country by Basque settlers in the 19th century.

Also known by the name, Harriague who introduced it to this country.

Wines produced from this grape in this country are typically more elegant and soft with rich black fruit.

Folle Noire is a specialty of this region.

Producer?

The property consists of two vineyards. One is beside the winery in Melilla, 5 kms from Santa Lucia River. The other is in the region of Las Violetas, a traditional vine growing area, 39 kms north of the River Plate.

Located close to the sea.

Year?

Public smoking ban went into effect in this country this year.

Answer – Bouza Tannat 2006 Uruguay
pronounced "tah-not"
<http://www.bodegabouza.com>

