

MARICHAL

U R U G U A Y

MARICHAL RESERVE COLLECTION TANNAT



“...good mouth feel with grip and density tick of spice on the finish line, well done, fabulous Tannat!”

Kristian Kielmayer – wine writer www.kristiankielmayer.com

TECHNICAL DATA

Harvest :2015

Grape variety: 100% Tannat

Variety characteristics: Tannat is a red wine grape, historically grown in South West France in the Madiran AOC and is now one of the most prominent grapes in Uruguay, where it is considered the "national grape". The Tannat wines produced here are characterized by more elegant and softer tannins and blackberry fruit notes.

Location of our vineyards: Etchevarría, Canelones, Uruguay, located just 25 km away from the Rio de la Plata.

Soil: Calcareous and permeable undulating fields.

Harvest-Date: Early March

Harvest: Manually collected in 18 kg boxes.

Fermentation: 17 days

Malolactic Fermentation: Yes.

Oak ageing: 12 months (30% of the wine without oak in order to keep the best expression of the variety).

Description:

Dark violet colour, with a reddish-black glint when hold up to the light. A complex wine delivering red and dried fruits, and spicy aromas. Smooth texture with an interesting roundness of tannins.

Food Pairing: It is considered to be a very good match for red meat, pasta, and strong taste cheeses.

Recommended Serving Temperature:

16° to 18°C.

Decanting:

Recommended 30 minutes decanting before drinking.

Juan Andrés & Alejandro Marichal
Winemakers

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R 64 km 48,5 | Acceso por: R 5 km 39.

Etchevarría | Canelones | Uruguay | www.marichalwines.com