

MARICHAL

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MARICHAL GRAND RESERVE TANNAT "A"



“ The wine offers deep and delicious red fruit with spicy and earthy touches over an especially fierce tannic structure that’s as solid as cement. An archetypical Canelones Tannat and an Uruguayan classic” 95pts - Best Tannat of Uruguay

Patricio Tapia - Descorchados

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: 18 months 80% new oak barrels, 20% second use barrels.

Description: This wine shows an intense and bright Bordeaux colour, with purple glints. It has a round structure, a generous fruit expression and a very complex character with aromas of red fruits, cassis, licorice and a touch of coffee, chocolate and leather. It has a long lingering finish with a pleasant and harmonious balance of fruits.

Food Pairing: Is the perfect match for the best barbecued Uruguayan meat.

Recommended Serving Temperature: 16° to 18°C.

Decanting: It is recommended to decant as it has natural sediments, and a little aeration will help it to express its maximum potential.

Juan Andrés & Alejandro Marichal
Winemakers

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