

MARICHAL

U R U G U A Y

MARICHAL SAUVIGNON BLANC

“Pale colour, fresh mint, floral crisp with a good intensity. Dry, good zippy, easy citrus, fresh floral. Nice round finish with a hint of citrus/lime juice”

Juan Andrés Marichal

TECHNICAL DATA

Harvest :2019

Grape variety: 100% Sauvignon Blanc

Variety characteristics: Sauvignon blanc is a green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word sauvage ("wild") and blanc ("white") due to its early origins as an indigenous grape in southwestern France. It is now planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine.

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 February

Harvest: Manually collected in 18 kg boxes.

Fermentation: 15 days.

Malolactic Fermentation: No.

Oak ageing: Unoaked.

Description: Very pale yellowish colour with a green brilliant hue. It opens expressively on the nose, with strong notes of citrics, green apple, and a mineral touch. It confirms the aromas on the palate, with a tangy entrance and a long-lasting fresh sensation in the whole mouth.

Food Pairing: Works perfectly with appetizers, preparing for the next plate. Fresh salads, grilled vegetables and fish are also an excellent match.

Recommended Serving Temperature: 10° to 12°C.

Juan Andrés & Alejandro Marichal
Winemakers

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