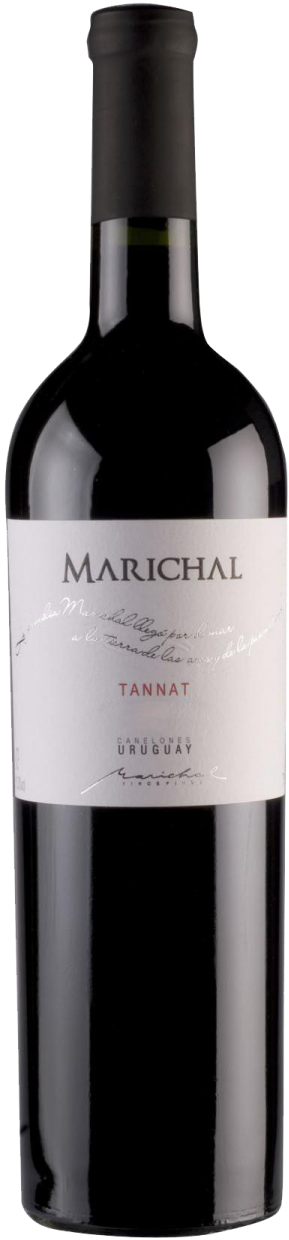


MARICHAL

U R U G U A Y

MARICHAL TANNAT



“A fresh and attractive tannat that shows strawberries and raspberries with undertones of citrus. Crunchy on the palate with vibrant acidity, fine tannins and a fruity finish”.

James Suckling

TECHNICAL DATA

Harvest: 2018

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: 16 days

Malolactic Fermentation: Yes.

Oak ageing: Unoaked.

Description: This Tannat has a brilliant Bordeaux colour with cherry glints. On the nose shows notes of fresh red fruits, raspberry, strawberry and plum. Those aromas are confirmed in the mouth, accompanied by the characteristic flavor of the variety. Medium to long finish.

Food Pairing: It is a perfect match for lamb or barbequed steaks.

Recommended Serving Temperature: 16° to 18°C.

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