

MARICHAL

U R U G U A Y

RESERVE COLLECTION 2013 PINOT NOIR / TANNAT



TECHNICAL DATA

Grape variety: 70% Pinot Noir, 30% Tannat

Winemakers: Juan Andrés & Alejandro Marichal

Variety characteristics: Pinot Noir is widely considered to produce some of the finest wines in the world, but is a difficult variety to cultivate and transform into wine. The Tannat is characterized by more elegant and softer tannins and blackberry fruit notes. This unusual blend is flavorful with good depth and length.

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: Early March

Harvest: Manually collected in 18 kg boxes.

Fermentation: 15 days Tannat, 13 days Pinot Noir

Malolactic Fermentation: Yes

Oak ageing: 10 months (30% of the wine without oak in order to keep the best expression of the variety).

Description: This original red wine presents an attractive garnet red colour. The flavours are delicate with blackberries and plum jelly notes. Those elements are carried through to the creamy finish.

Food Pairing: By combining this interesting 'Assemblage' with blue cheese and red meats, the perfect match is obtained.

Varietal:	70% Pinot Noir, 30% Tannat
Production/cases :	580
pH:	3.62
T/A:	3.6
RS:	2.1



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