

MARICHAL

U R U G U A Y

RESERVE COLLECTION 2013 TANNAT



TECHNICAL DATA

Grape variety: 100% Tannat

Winemakers: Juan Andrés & Alejandro Marichal

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: Early March

Harvest: Manually collected in 18 kg boxes.

Fermentation: 17 days

Malolactic Fermentation: Yes

Oak ageing: 12 months (30% unoaked)

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 a perfect match for lamb or barbequed steaks. Recommended Serving 16° to 18°C.

Varietal:	100% Tannat
Production/cases :	1,000
pH:	3.54
T/A:	3.9
RS:	1.9



GLOBAL VINEYARD IMPORTERS
BERKELEY, CA 510-527-5877
WWW.GLOBALVINEYARD.COM