

# MARICHAL

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## MARICHAL RESERVE COLLECTION TANNAT

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“Dusty plum, vanilla, orange peel and spice aromas form the high point on this sharp-edged...

...Flavors of salty plum and pie cherry are tart and punchy, while this is snappy, tight and drawing on a saucy finish.!”

Wine Enthusiast

### TECHNICAL DATA

Harvest :2015

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**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:** 12 months (30% of the wine without oak in order to keep the best expression of the variety).

**Description:** Intense garnet colour with ruby glints. It presents red and black fruit aromas in a mature state. Smooth texture with an interesting roundness of tannins, with hints of vanilla and tobacco.

**Food Pairing:** It is considered to be a very good match for red meat, pasta, and strong taste cheeses.

**Recommended Serving Temperature:** 16° to 18°C.

**Decanting:** Recommended 30 minutes decanting before drinking.

Juan Andrés & Alejandro Marichal  
Winemakers

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