

MARICHAL

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MARICHAL GRAND RESERVE TANNAT "A"



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.

Vineyard's Age: +40 years.

Harvest-Date: Mid March

Harvest: Manually collected in 18 kg boxes.

Fermentation: 18 days in concrete underground tanks.

Malolactic Fermentation: Yes.

Oak ageing: 20 months in 70% oak barrels /30% concrete tank.

Food Pairing: Is the perfect match for the best barbecued Uruguayan meat.

Recommended Serving Temperature: 16° to 18°C.

Decanting: It is recommended to decant as it has natural sediments, and a little aeration will help it to express its maximum potential.

Bodega Marichal

Tel + 598 4332 1949 | Fax + 598 4332 4926

R 64 km 48,5 | Access through: R 5 km 39.

Etchevarría | Canelones | Uruguay | www.marichalwines.com