

MARICHAL

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MARICHAL RESERVE COLLECTION TANNAT



“Pinched blackberry aromas include a note of leather, while this fresh-style Tannat is tightly wound, with high acidity. Short pops of tart black cherry, dark plum and blackberry flavors finish clean and short, with a dash of leftover oak.”

Michael Schachner – Wine Enthusiast

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: +20 years.

Harvest-Date: Early March

Harvest: Manually collected in 18 kg boxes.

Fermentation: 17 days in concrete underground tanks.

Malolactic Fermentation: Yes.

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

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.

Bodega Marichal

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R 64 km 48,5 | Acceso por: R 5 km 39.

Etchevarría | Canelones | Uruguay | www.marichalwines.com