

MARICHAL RESERVE COLLECTION ALBARIÑO



TECHNICAL DATA

Harvest :2023

Grape Variety: 100% Albariño.

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 February

Harvest: Manually collected in 18 kg boxes.

Cold Soak: 10 hours.

Fermentation: 13 days with controlled temperature.
5 Months on lees / Unoaked

Malolactic Fermentation: No.

Oak ageing: Unoaked

Aging Potential: 7-9 years

Food Pairing: It is great with seafood, specially oysters, smoked or grilled salmon and sushi.

Recommended Serving Temperature: 8° to 10°C.

US Retail Price: 20USD

Juan Andrés & Alejandro Marichal / Winemakers