



MARICHAL PREMIUM VARIETAL TANNAT

“This exemplifies the new breed of “fresh” Tannat coming out of Uruguay.”

Michael Schachner – Wine Enthusiast

TECHNICAL DATA

Harvest :2022

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: 18 days

Malolactic Fermentation: Yes.

Oak ageing: Unoaked.

Description:

A well balanced wine, of velvety tannins and with unique personality. This wine has a well rounded mouthfeel, intense expression of fruit and varietal character of Tannat.

Food Pairing: It is a perfect match for lamb or barbequed steaks.

Recommended Serving Temperature:

16° to 18°C.

Juan Andrés & Alejandro Marichal
Winemakers