



MARICHAL GRAND RESERVE TANNAT "A"

“ it is the first Grand Reserve wine of our boutique winery. It was made with the most prominent grape variety of our country. This limited release of 2.381 bottles is an outstanding example of a Uruguayan Ultra-premium Tannat.

Juan Andrés Marichal - winemaker

TECHNICAL DATA

Harvest :2005

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: 15 days

Malolactic Fermentation: Yes.

Oak ageing: 18 months new oak barrels

Description:

The wine has a dense, deep, intense garnet colour with lively black reflections. Complex and seductive nose with mature black forest fruits and hints of spices. This full bodied wine has intense, gentle round tannins. Delicious mature fruit appear again on the palate, well integrated with coffee and chocolate hints. Very enjoyable and long lasting finish.

Food Pairing: Enjoy with the best grilled Uruguayan beef.

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.

Juan Andrés & Alejandro Marichal
Winemakers

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