



MARICHAL GRAND RESERVE TANNAT A 2015

REGION: Canelones, Uruguay

APPELLATION: Etchevarría

YIELD (HI/Ha): 53

VARIETY: 100% Tannat

WINEMAKER: Juan Andrés & Alejandro Marichal

VINEYARD

Grapes come from a small parcel of a 40 year old vineyard located just 25 km away from the sea. Over the years this parcel produced the best quality grapes and so in 2005 it was decided to vinify them separately.

VITICULTURE

Sustainable dry-farming. Hand harvest with careful bunch selection into 18kg crates.

2500 bottles made, only in good years.

WINEMAKING

Fermentation with selected yeast in concrete tanks at controlled temperatures. Malolactic fermentation.

Aged 18 months in new French and American oak.

Unfiltered, unrefined.

Released after one year of bottle ageing.

TASTING NOTES

Very deep black cherry colour. Both ripe and savoury at the same time. Some dried fruits – fig, dried cherry – but also olives and lots of black fruit not cassis. Has some vanilla sweetness but that is balanced by the savoury black-olive depth. Big and powerful in the mouth but balanced by the freshness. Some earthy notes and very aromatic even with all this intensity.



CLOSURE: Natural cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

www.marichalwines.com