



MARICHAL CHARDONNAY PREMIUM VARIETAL 2018

REGION: Canelones, Uruguay

APPELLATION: Etchevarría

YIELD (HI/Ha): 83 HI/Ha

VARIETY: 100% Chardonnay

WINEMAKER: Juan Andrés & Alejandro Marichal

VINEYARD

Vineyards are 10 to 15 years old, located just 25 km away from the sea, with calcareous soils.

VITICULTURE

Sustainable dry-farming.

Hand harvest with careful bunch selection into 18kg crates.

Harvested in the last week of February.

WINEMAKING

-12 days of fermentation.

-No malolactic fermentation.

-Unoaked.

TASTING NOTES

We express in this 100% Chardonnay the potential of our land, obtaining a well balanced wine, which presents on the nose, an attractive fresh fruit character. On the palate it is delicate but full bodied and consistent. It has the perfect balance between fresh acidity and ripeness.



CLOSURE: Screw cap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

www.marichalwines.com