



MARICHAL RESERVE COLLECTION PINOT NOIR TANNAT 2016

REGION: Canelones, Uruguay

APPELLATION: Etchevarría

YIELD (HI/Ha): 68 HI/Ha Tannat, 64 HI/Ha Pinot Noir

BLEND: 70% Pinot Noir, 30% Tannat

WINEMAKER: Juan Andrés & Alejandro Marichal

VINEYARD

20 to 25 years old vines, located in 25 Km away from the Atlantic Ocean. Calcareous soils.

VITICULTURE

Sustainable dry farming. Hand harvest in 18Kg crates. Pinot Noir harvested in early February and Tannat in early March.

WINEMAKING

14 days of fermentation for the Pinot Noir and 13 for the Tannat.

Malolactic fermentation.

70% aged 10 months in oak, 30% unoaked.

60% French oak, 40% American oak. 20% new oak.

TASTING NOTES

Deep garnet and very youthful colour. Complex aromas of red fruit and meat. Really fragrant nose and lots of red fruit on the palate. Delicate and very rounded with touch of spice on the end. Excellent freshness and fruit character – still very Pinot. Savoury edge from Tannat.

Lovely little bit of grip on the finish like a careful but firm handshake. Well balanced.



CLOSURE: Natural cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

www.marichalwines.com