



MARICHAL RESERVE COLLECTION ROSÉ 2018

REGION: Canelones, Uruguay

APPELLATION: Etchevarría

YIELD (HI/Ha): 83 HI/Ha Chardonnay, 64 HI/Ha Pinot Noir

BLEND: 60% Pinot Noir, 40% Chardonnay

WINEMAKER: Juan Andrés & Alejandro Marichal

VINEYARD

Pinot Noir vines are 20 to 25 years old, and 10 to 15 years in the case of the Chardonnay, located just 25km away from the Atlantic Ocean. Calcareous soils.

VITICULTURE

Sustainable dry-farming. Hand harvest in 18kg crates.
Both varieties harvested in early February.

WINEMAKING

-14 days of fermentation for the Chardonnay, 12 days for the Pinot Noir.

-70% with malolactic fermentation.

-30% unoaked, 70% aged in oak for 4 months.

TASTING NOTES

Pretty pale apricot pink. Provençal colour. Light red fruit and the sweet/sour of Victoria plum on the nose. A little bit of spice. Complex for a young rosé and a tiny hint of tannin from the Pinot Noir. Bone dry, fresh and apparently ages well for up to 4-5 years. Starts to show dried flowers. Smells a little like champagne but without marked yeasty notes. Mineral, salty and mouth-watering. Lightish but long and finely textured. Good food wine. (Julia Harding MW)



CLOSURE: Screw cap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

www.marichalwines.com