



MARICHAL RESERVE COLLECTION PINOT NOIR/ TANNAT

“This exclusive blend achieves the perfect balance between our elegant Pinot Noir and our expressive Tannat. We invite you to discover in this great wine one of the hidden secrets of our country.”

Juan Andres Marichal - winemaker

TECHNICAL DATA

Harvest :2008

Grape varieties: 70% Pinot Noir 30% Tannat

Variety characteristics: Pinot Noir: The name is derived from the French words for "pine" and "black" alluding to the varieties' tightly clustered dark purple pine cone shaped bunches of fruit. It is widely considered to produce some of the finest wines in the world, but is a difficult variety to cultivate and transform into wine. 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: Pinot Noir: Early February Tannat: Early March

Harvest: Manually collected in 18 kg boxes.

Fermentation: Pinot Noir: 15 days Tannat: 13 days

Malolactic Fermentation: Yes.

Oak ageing: 9 months (30% of the wine without oak in order to keep the best expression of the variety)

Description:

This original red wine presents an attractive garnet red colour. The flavours are delicate with blackberries and plum jelly notes. Those elements are carried through to the creamy finish.

Food Pairing: By combining this interesting 'Assemblage' with blue cheese and red meats, the perfect match is obtained.

Recommended Serving Temperature:

16° to 18°C.

Decanting:

Recommended 30 minutes decanting before drinking.

Juan Andrés & Alejandro Marichal / Winemakers

REVIEWS

2004- 3 stars – Marichal Reserve Collection Pinot Noir/Tannat 2002 Austral Spectator Wine Guide.

2006 – “4 estrelas: Um corte nada habitual e muito feliz, com o Tannat dando potencia e a Pinot Noir elegancia, cortando um pouco a rusticidade da primeira. Um tinto curioso, que merece ser conhecido” Saul Galvao- Tintos & Brancos - Brasil

2010 –“ ... the tannat gives power & structure to the wine, the pinot adding elegance and perfume...” www.OLDANDNEWWORLD.CO.UK

2010 “...que maridaba muy bien con el pescado y con el filete, pues era un vino redondo, con barrica pronunciada y buena evolución.” Itaca en la Mente Blog- Mexico

Bodega Marichal

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Etchevarría | Canelones | Uruguay | www.marichalwines.com