

PERIPLO

PERIPLO TANNAT

HARVEST :2018



Grape Variety: 100% Tannat

Variety characteristics: 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 vineyards: Etchevarría, Canelones, Uruguay, located just 25 km away from the Rio de la Plata

Soil: Calcareous and permeable undulating fields.

Harvest date: Early March.

Harvest: Manually collected in 18 kg boxes.

Fermentation: 16 days with selected yeasts at controlled temperature.

Malolactic fermentation: Yes.

Color: Bright bordeaux color with ruby glints.

Nose: Fruity, with notes of fresh red fruits.

Palate: Confirming the red fruit, with chewy tannins and a long finish.

Service Temperature: 18°C

Pairing: Perfect match for table of spicy cheeses and cold meats. Goes great with roasted red meats too.

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Winemakers

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R 64 km 48,5 | Acceso por: R 5 km 39.

Etchevarría | Canelones | Uruguay | www.marichalwines.com