
DON PASCUAL RESERVE

The purpose of the Don Pascual Reserve line is to showcase the best expression of each varietal. The grapes are harvested in each region at their optimal physiological and aromatic maturity to offer wines with a pure style and character.

MARSELAN

Marselan is a modern varietal created in 1961 by crossing Cabernet Sauvignon and Grenache. The bunches are characterized by their small grapes with very limited juice yield. It has been cultivated in Uruguay since the end of the 20th century and the first wines were made at Establecimiento Juanicó in 2002. True to the Reserve line concept, Marselan Don Pascual expresses the characteristics of the varietal, which is why the barrel aging is deliberately short or non-existent.

Winemaking

At the Marselan vineyards selected for this wine, the yield is limited between 6,000 and 8,000 kg per hectare, which allows the grape to reach its optimum maturity. The monitoring of maturity and determination of the ideal harvest date is based on the tasting and analysis of the berries.

Only the best clusters are selected at harvest and another grape by grape selection is made at the winery, after destemming.

Cold maceration in a tank precedes the fermentation which takes place at a controlled temperature of 24 to 28°C (75 - 83°F)

Tasting Notes

Don Pascual Reserve Marselan has an intense, deep red color. This wine has a powerful aroma on the nose coalescing notes of red fruits, mineral, mint and eucalyptus.

The first attack is smooth on the palate, followed by an intense midpalate and a very long finish. There is also an intense expression of ripe red fruits, mineral notes and spices.

Servicio y consumo

The ideal serving temperature for Don Pascual Reserve Marselan is 16 - 18°C (60 - 65°F). This is a special wine that pairs well with pork schnitzel in a mushroom sauce or meat cannelloni.

