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## DON PASCUAL VARIETALES

This line displays wines created from historic varieties in Uruguay, those which are the backbone of our country's vineyards and adapt perfectly to its geographical and climatic characteristics. Today, they are a part of Uruguayan culture and heritage. Paying homage through our Don Pascual varietal line was an obvious choice.



### TANNAT

A homage from Establishment Juanicó to Don Pascual Harriague, pioneer of the Tannat varietal in the Uruguayan vineyard. Through sophisticated techniques, the winemakers at Juanicó achieve a considerable extraction of anthocyanins and aromas from the skin, minimizing the extraction of the highly tannic seeds. This creates a young, fruit-forward wine with a soft, non-astringent finish.

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### Winemaking

The Tannat grape dedicated to this wine comes from the southern zone of Uruguay, the localities of Juanicó and Progreso, which have calcareous clay soils. After an initial selection during the manual harvest, the clusters undergo another selection upon arrival at the winery to keep only those which are healthy and in good condition. The clusters are destemmed and the grapes are placed in a stainless steel tank where they cold macerate for 3 days before the addition of selected yeasts. Fermentation lasts 10 days, during which daily delestage occurs to ensure maximum fruit extraction.

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### Tasting Notes

Don Pascual Tannat is dark ruby in color, evoking garnet. The first aromas are those of smoke, ink, licorice and eucalyptus. The background reveals notes of fruit jams such as fig, black plum or blackberry.

The palate is full-bodied, with a powerful and harmonic structure, owed to the silky tannins. The finish is long and savory, due to the intensity of the fruity notes.

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### Service and Consumption

Don Pascual Tannat should be consumed at a temperature of 18 - 20°C (64 - 68°F) and is ideal to accompany traditional Uruguayan dishes with flavorful meats such as lamb: for example, a stew.