
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.

TANNAT

A homage from Establecimiento Juanicó to Don Pascual Harriague, pioneer of the Tannat variety in the Uruguayan vineyard. The intelligent management of the vineyard and innovative vinification system allow for the wine to be presented the same year as its harvest, showcasing personality and character recognized by its soft, round yet pronounced tannins.

Winemaking

The Tannat grape dedicated to Don Pascual Reserve comes from vineyards in the Juanicó region with calcareous clay soil. The yield is limited to 6,000 – 8,000 kg per hectare, in order to have a high concentration in the grape. In the weeks of maturation, the vineyard and winery teams taste the berries and analyze the seeds and juice from the samples in order to choose a harvest date.

A pre-selection of the clusters is then made in the vineyard followed by a grape by grape selection at the winery to attain unique character. Gentle macerations are carried out during fermentation to extract the best quality of tannins from the skins and preserve the fresh aromas. This Tannat Don Pascual Reserve is not aged in oak barrels.

Tasting Notes

Don Pascual Reserve Tannat has an intense red color with violet hues. The most intense aromas on the nose are of concentrated red fruits and fresh flowers. Notes of ink, figs, quince and spices such as nutmeg or cacao follow.

This young Tannat stands out for its ample body on the palate, the result of the sturdy structure, balanced by its unique volume. Very soft and round tannins support the long finish accompanied by notes of coffee and chocolate.

Service and Consumption

The ideal serving temperature for Don Pascual Reserve Tannat is 18 - 20°C (64 - 68°F). Due to its concentration and structure, this young wine goes very well with red meats or slow-cooked savory Uruguayan dishes.

