
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.

SHIRAZ / TANNAT

Widely known as Shiraz, or Syrah by its original name, many authors recognize it as the oldest variety recorded in history. Many years ago, Establecimiento Juanicó innovated the co-fermentation of Tannat and Shiraz. This Don Pascual Reserve has become a winery classic, made only in those years in which Shiraz expresses its best potential in Uruguay. Intense fruit expression of fig and black plum along with ink and liquorice, typical of Tannat, layers on to the spicy aromas of Shiraz, particularly clove.

Winemaking

The grapes of both varieties come from the Southern part of Uruguay from the departments of Colonia, San José and Canelones, in vineyards where the yield is limited between 6,000 – 8,000 kg per hectare. The maturity of each variety is inspected daily by tasting and analysis of the berries. The grape is therefore harvested at the optimum moment. A pre-selection of the clusters is made at the vineyard and again, grape by grape, upon arrival at the winery.

The two varieties are vinified together. The process begins with a pre-fermentation maceration of 4 days and continues with fermentation between 24 - 28°C (75 - 83°F) plus a post-fermentation maceration that extracts the most alluring compounds of both varieties. The proportions in the blend are approximately 70% Shiraz and 30% Tannat, depending on each year's characteristics.

Tasting Notes

Don Pascual Reserve Shiraz Tannat has a garnet color: dark, very intense, clear and bright. The wine stands out for its complex aromas on the nose, where the Shiraz expression is predominant with notes of black fruit (cassis and plum), violet and spices such as cloves and licorice.

The structure provided on the palate by the young and powerful tannins in the Tannat enhances the balance and freshness of the Shiraz.

Service and Consumption

The ideal serving temperature for Don Pascual Reserve Shiraz Tannat is 16 - 18°C (60 - 65°F). Recommended to accompany meats, homemade pasta, cheeses and cured meats, and for those who want to explore Uruguayan cuisine, tripe stew.

