



MARKS	CASA DE VARZI
VARIETALS	Muscat 85% and Merlot 15%
VINTAGE	2014
APPELLATION	Las Violetas – Canelones
ANALYSIS	Alcohol: 12.5 % by vol. Total acidity: 4.3 g/l (in sulf) Sugar: 13 g/l



AVAILABILITY: 1800 (12 x 750ml ) cases

TASTING NOTES: It is a blended young wine, produced from an extreme selection of Muscat and Merlot grapes. Owing to the modern vinification methods at low temperatures it keeps intact the delicate varietal aromas of the grapes it comes from.  
A very pleasant wine for all kind of palates who want to enjoy the pleasure of a good wine. Serve very cold at 5° C with all kind of appetizers of dishes.

#### DESCRIPTION AND VINEYARDS:

A tribute to Mr. Pablo Varzi, an Italian immigrant, one of the pioneers of Uruguayan viticulture and viniculture. The founder of our winery in Montevideo, in 1887.

CLIMATE:	Maritime influenced by the River Plate and Atlantic Ocean.
SOIL TYPE:	Heavy clay and black with calcarium influence and very old soils that result in low fertility.
GRAPES:	85% Muscat and 15% Merlot.
HARVEST:	Hand picked and transported in small cases of 15 Kg.
VINIFICATION:	10 days at 20-22° Celsius in stainless steel tanks, pressed and finished with spontaneous malolactic

#### PACKING INFORMATION:

Cases:	12 bottles of 750 mL	Dimensions (L x W x H):	328 x 246 x 280 mm
Material:	Carton	Case weight full:	16 Kg
Bar code Bottles:	7 36040 52138 9	Weight of full bottle:	1.215 Kg

### More than 250 years contributing to the art of winemaking

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