



MARKS	CASA DE VARZI
VARIETALS	Tannat 50% and Merlot 50%
VINTAGE	2013
APPELLATION	Las Violetas – Canelones
ANALYSIS	Alcohol: 13 % by vol. Total acidity: 3.5 g/l Sugar: 1.5 g/l



AVAILABILITY: 3.000 (12 x 750ml) cases

TASTING NOTES: Deep cherry-pink colour with red tinges. Intense on the nose with complex aromas of dry plums, raspberry and spicy notes. Excellent mouth feels, with a full body and mature sweet tannins that gives a long an intense palate. Enjoyable to drink cold and ideal to serve with pasta, red meat and blue cheese.

DESCRIPTION AND VINEYARDS:

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

A young, blended wine produced with Tannat and Merlot varieties. Owing to the modern vinification method at low temperatures it keeps intact the delicate varietal aromas of the grapes it comes from.

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:	50% Tannat and 50% 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 52136 5	Weight of full bottle:	1.215 Kg

More than 250 years contributing to the art of winemaking

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