

2020

Bodegones Del Sur, Sauvignon Blanc Limited Edition

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

The vineyard is situated 25 km from the coast. Its soils are clay and limestone. Temperature during ripening season is low so it keeps acids high in the grapes, alongside a wide spread of fresh flavours.

Viticulture

Sustainable viticulture that focuses on producing high quality grapes, protecting the environment, being a good neighbour and employer. No insecticides used at all. Hand harvested at night.

Winemaking

Wild yeast. Fermented in barrels, and aged in 20% new, 30% second used and 50% old ones, for 15 months. Oxidative process, focusing on complexity and ageing capacity. Little use of sulfites. No malolactic fermentation.

Tasting Notes

Mixture of minerality, herbs, citrics, secondary flavours such as bread, and some tertiary aromas given by the ageing. It has great acidity, with medium body and a long finish. The elegance in this wine makes it resemble some Pessac-Léognan whites.

[W: Bodegones Del Sur Wines](#)

REGION	Canelones
APPELLATION	Juanico
BLEND	100% Sauvignon Blanc
WINEMAKER	Santiago Deicas
ABV	13.0%

