



## **BODEGONES DEL SUR PRIVATE COLLECTION CHARDONNAY- VIOGNIER 2018**

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**REGION:** CANELONES, Uruguay

**APPELLATION:** Juanico

**YIELD (HI/Ha):** 50 HI/Ha

**BLEND:** 70% Chardonnay 30% Viognier

**WINEMAKER:** Santiago Deicas

### **VINEYARD**

Soils: brunosols and vertisols of medium depth with high clay content. Flat valley with a gentle slope of 1-2%, at 45 MASL.

Temperate climate with cold nights and rainfall evenly spread through the year.

Sunlight hours during vegetative cycle: 1765 hrs.

### **VITICULTURE**

Sustainable production: using management techniques focused on achieving qualitative results with the least impact on the environment, ensuring the safety of our products and the safety of employees.

### **WINEMAKING**

100% hand harvested. Destemmed and pressed at low temperatures, while protecting the must from oxygen contact.

Only 50% of gentle press juice used.

Fermentation at 14-16°C with selected yeast.

No malolactic fermentation.

Work on the lees to achieve roundness and creaminess.

### **TASTING NOTES**

Pale yellow color with greenish reflections

Intense aromas of stone fruit, harmoniously combined with hints of honey, vanilla and butter.

Refreshing acidity, complex and unctuous, with a long finish.

[www.juanico.com](http://www.juanico.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes