



BODEGONES DEL SUR PRIVATE COLLECTION PETIT VERDOT 2017

REGION: CANELONES, Uruguay

APPELLATION: Juanico

YIELD (HI/Ha): 60 HI/Ha

BLEND: 100% Petit Verdot

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

Hand harvested, with careful selection of individual clusters and berries. Cold maceration at 3-5°C prior fermentation during 4 days.

Fermentation with selected yeast at 26-28 °C.

100% of the wine aged in 2nd and 3rd use French barrels for 9 to 12 months.

TASTING NOTES

Intense garnet colour

Delicate and complex aromas of red fruits, spices, hints of chocolate and toast.

Rounded palate, persistent finish.

www.juanico.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes