



BODEGONES DEL SUR TANNAT 2017

REGION: CANELONES, Uruguay

APPELLATION: Juanico

YIELD (HI/Ha): 65 HI/Ha

BLEND: 100% Tannat

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 harvest, with double selection of clusters and berries. Fermentation with selected yeast in stainless steel tanks, at controlled temperature between 22-24°C

TASTING NOTES

Medium intensity purple colour.

Aromas of spices, ink, liquorice and red fruits.

Well balanced, powerful and elegant.

www.juanico.com



CLOSURE: Nomacork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes