



## BODEGONES DEL SUR TANNAT 2020

**REGION:** Canelones, Uruguay

**APPELLATION:** Juanico

**YIELD (HI/Ha):** 65hl/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](http://www.juanico.com)



**CLOSURE:** Nomacork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes