



BODEGONES DEL SUR VINEYARD SELECT MARSELAN 2021

REGION: Canelones, Uruguay

APPELLATION: Juanico

YIELD (HI/Ha): 65hl/ha

BLEND: 100% Marselan

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 select yeast at 25°C.

30% of wine aged in 1st and 2nd use French barrels for 4 months.

TASTING NOTES

Deep ruby colour.

Intense aromas of red fruits, mint and eucalyptus. Expressive palate of red fruits, with notes of spice and minerals.

Soft tannins, round and mouth filling.

www.juanico.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes