



BODEGONES DEL SUR VINEYARD SELECT TANNAT 2017

REGION: CANELONES, Uruguay

APPELLATION: Progreso

YIELD (HI/Ha): 55 HI/Ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas

VINEYARD

Calcareous soils of expansive clays, with great capacity of deep aeration into the profile thanks to the formation of deep cracks in drier months, especially during summer season.

Gentle slope of 1-2%

Temperate climate with cool nights.

Average temperatures during ripening season range from 27°C to 17°C.

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 bunches and individual berries.

Cold maceration (3-5 °C) prior fermentation during 4 days.

Fermentation at 26-28°C with selected yeasts.

30% of the wine is aged in 2nd and 3rd use barrels for 6 months.

TASTING NOTES

Medium intensity ruby colour with purple reflections.

Nose of fresh fruits, plums, with notes of ink and spices.

Juicy, fresh in the mouth, with intense tannins and rounded finish.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes