



## BIZARRA EXTRAVAGANZA ORANGE WINE 2020

**REGION:** Canelones, Uruguay

**APPELLATION:** Juanico

**YIELD (HI/Ha):** 65hl/ha

**BLEND:** 50% Petit Manseng and 50% Gros Manseng

**WINEMAKER:** Santiago Deicas

### VINEYARD

Made of 50% Petit Manseng and 50% Gros Manseng grapes, from sustainable farming in the Juanico region.

### VITICULTURE

Sustainable farming: we apply principles of organic agriculture with a strong focus on caring for the environment. The goal is to achieve a balanced viticultural ecosystem with the minimum possible interventions, carefully considering the impact of each of our actions.

### WINEMAKING

Orange wine is made by leaving the grape skins and seeds in contact with the juice. The result is a deep orange-hued wine, with an incredibly complex range of flavours, and an excellent match for foods that are bold, intense and spiced. Orange winemaking is an ancient process that naturally allows the use of little to no additives. Unfiltered wine, and so a little cloudy. Low in sulfites (yeasts produce a small amount naturally in fermentation) and we only add a small amount of SO2 during bottling.

### TASTING NOTES

It smells like apple, honey and Rock and Roll. Tastes like fresh fruit juice. We recommend to serve it chilled with people who know how to value talent in what is different.

Bizarra is a movement that originates in our passion and obsession for innovation. We started making craft beer and decided to apply some of these techniques to make this natural wine. Watch this space for our next move!

[www.bizarra.wine](http://www.bizarra.wine)



**CLOSURE:** Screw cap

**ORGANIC:** No

**BIODYNAMIC:** No

**NATURAL:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes