



## BODEGONES DEL SUR AMPHORA 2018

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**REGION:** Progreso, Garzón, Uruguay

**APPELLATION:** Canelones, Maldonado

**YIELD (HI/Ha):** 50hl/ha

**BLEND:** 50% Tannat, 50% Merlot

**WINEMAKER:** Santiago Deicas

### VINEYARD

The Tannat comes from Progreso region in Canelones, with clay and limestone soils, that retain moisture stable for the roots, key element for high end Tannat.

Merlot comes from Garzon, with degraded granite soil, that gives minerality to the wine.

Each region has big coastal influence, that is reflected in the freshness of the wine.

### VITICULTURE

Sustainable agriculture inspired in biodynamic viticulture, following minimal intervention practices.

### WINEMAKING

Both varieties were harvested and fermented together.

Co-fermentation enhances the stabilisation of colour and developing of different flavour profiles.

The alcoholic and malolactic fermentation were done in clay amphora, followed by 9 months of aging in the same amphora.

The only addition of oenological products is a small quantity of SO<sub>2</sub> after malolactic fermentation, keeping total SO<sub>2</sub> concentration 10 times less than a regular wine.

### TASTING NOTES

Deep intense purple colour. Fresh aromas of dark berries and plums, with some notes of spices. The palate is juicy and elegant, with fantastic freshness. Long lasting.

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**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes