



BODEGONES DEL SUR VINEYARD SELECT CABERNET FRANC 2017

REGION: SAN JOSE, Uruguay

APPELLATION: Sierra de Mahoma

YIELD (HI/Ha): 65hl/ha

BLEND: 100% Cabernet Franc

WINEMAKER: Santiago Deicas

VINEYARD

Silty loam, low in nutrients, and schist soils with flat igneous rocks. The landscape is a truly beautiful sea of stones, under the majestic presence of the Sierra de Mahoma; a wonderful place full of natural mineral energy.

Slope 10 – 15%.

Climate: temperate, with maritime influence from the River Plate and cold nights.

Average temperatures during ripening season: 27°C (max) 15°C (min).

Sunlight hours during vegetative cycle: 1720 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 selected yeasts at 26-28°C. 30% of the wine is aged in 2nd use barrels for 4 months.

TASTING NOTES

Dark ruby colour. Unique aromas of strawberry jam, blueberries, flowers and light note of eucalyptus in the background.

Good structure, medium acidity, and gentle tannins.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes