



Technical Information

Country	Uruguay
Region	Canelones
Altitude	Sea Level
Blend	100% Cabernet Franc
Winemaker	Santiago Deicas
Alcohol	13%
Body	Full
Oak	30% aged 4-6 months in second use oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

ESTABLECIMIENTO JUANICÓ

Bodegones Del Sur Vineyard Select Cabernet Franc

Region

Canelones is the epicentre of the Uruguayan wine industry. Running from the north-west of the capital Montevideo, the area runs in an arc to the Atlantic coast east of the city. The flat, low-lying vineyards, so atypical of South America, are densely planted and responsible for around 60% of Uruguay's total production. Famous for its Tannat, the area is also home to international varieties that appreciate the moderate coastal climate, such as Sauvignon Blanc, Cabernet Sauvignon and Merlot.

Producer

Juanicó is one of Uruguay's leading family-owned wineries. San José farm, sitting on the border between Canelones and Montevideo, was the heart of a 400,000 hectare ranch granted to the Jesuits in the 1740s. Vines have been planted here since the 1830s. The Deicas family acquired the site in 1979. In addition to researching and restoring the old buildings, they developed one of the Uruguay's most advanced wineries; embracing and investing in new technologies and building an experienced winemaking team to achieve their goal: the perfect combination of terroir, technology and human capital.

Viticulture

Juanicó use a cultivation system that respects the environment by using the principles of sustainable farming, avoiding the use of chemicals where possible to ensure a natural balance in the ecosystem and reduce human intervention.

Vinification

Cold pre-fermentation maceration from 3 to 5 days. Intense macerations until halfway through the alcoholic fermentation. 30% of the wine is then aged in second use oak barrels from 4 to 6 months.

Tasting Note

A deep garnet colour. Aromas of blackcurrant, cherry and damp woodland floor with touches of leather and cigar box.

Food Matching

Red meats with rustic herbs such as rosemary, tarragon and sage or try with grilled tuna. Goats, Gouda or Gloucester cheeses.