



## ESTABLECIMIENTO JUANICÓ

### Bodegones Del Sur Vineyard Select Viognier

#### 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

Deep straw colour with touches of green. A rich stone-fruit nose with aromas of peach, apricot and nectarine. Balanced by a crisp and mineral acidity.

#### Food Matching

Ideal for white meats, sweetbreads, smoked salmon and seafood.

#### Technical Information

<b>Country</b>	Uruguay
<b>Region</b>	Canelones
<b>Altitude</b>	Sea Level
<b>Blend</b>	100% Viognier
<b>Winemaker</b>	Santiago Deicas
<b>Alcohol</b>	12.5%
<b>Body</b>	Medium
<b>Oak</b>	30% aged 4-6 months in second use oak
<b>Residual Sugar</b>	~
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites