



ESTABLECIMIENTO JUANICÓ

Bizarra Extravaganza Orange Wine

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

This is co-fermented. Winemaking involves leaving the grape skins and pips in contact with the juice for 35 days and then aging half in barrels, half in tanks for 6 months. This develops a naturally stable wine, reducing the need for other forms of stabilization like the use of high levels of sulphur dioxide. It is an ancient form of winemaking which is gathering momentum around the world.

Technical Information

Country	Uruguay
Region	Canelones
Altitude	Sea Level
Blend	50% Petit Manseng & 50% Gros Manseng
Winemaker	Santiago Deicas
Alcohol	13%
Body	Medium
Oak	50% 6 months in used French oak
Residual Sugar	~
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

Tasting Note

It has a beautiful vibrant apple fruit character with a marmalade and honey finish and striking acidity. It is unfiltered so can be slightly cloudy but the lees protects from oxidation.

Food Matching

Moroccan dishes, Korean and Japanese dishes, particularly kimchi. Very impressive on its own.