



Technical Information

Country	Uruguay
Region	Maldonado
Altitude	Sea Level
Blend	100% Albariño
Winemaker	Santiago Deicas
Alcohol	12.5%
Body	Medium
Oak	9 months in French oak foudres
Residual Sugar	~
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

ESTABLECIMIENTO JUANICÓ

Bodegones Del Sur Vineyard Select Albariño

Region

Maldonado is a coastal wine region, around 75 miles east of the capital city Montevideo. A relatively recent addition to Uruguay's wine scene, Maldonado is an up-and-coming wine region. It began to emerge in the early 2000's and now has around 400 hectares under vine. It produces a range of red and white varietals, all showing the cool maritime influence of the Atlantic. Mineral whites such as Albariño and Riesling flourish here, as do fruit-driven reds such as Pinot Noir and, of course, Tannat.

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

Two different vineyards in Maldonado, on the east coast of Uruguay: Garzón and Cerro del Toro. Both in close proximity to the Atlantic Ocean, with stony calcareous soils. 100% hand-harvested, whole bunch press, and only 50% of the press juice used. Fermentation with selected yeast at low temperatures 14-16°C. Work on the lees to achieve roundness and creaminess. No malolactic. 9 months in French oak foudres (2000l).

Tasting Note

Delicate mineral nose, unripe pears and granny smith apples, and a touch of butter. Textured palate, with refreshing acidity, very long finish.

Food Matching

Langoustines, shellfish, oysters, grilled chicken; Greek salad.