

ESTABLECIMIENTO JUANICO

BODEGA

1. 5.000.000 botellas por año
2. 60% de humedad y varios tratamientos

VINOS

1. 18 meses con las borras
2. Ausencia de mineralidad
3. PRELUDIO: vino que regalaban los diplomáticos uruguayos y de ahí se conoce como el vino uruguayo

CUVÉE CASTELAR – BRUT RESERVE – BLANC DE NOIRS – MÉTHODE CHAMPENOISE – ESTABLECIMIENTO JUANICO – 90400 JUANICO – CANELONES – URUGUAY

VINO ESPUMOSO NATURAL INSC 903 12,5%

VISUAL ANALYSIS: a crystal clear sparkling wine which reflects the light passing through it; the colour is intense straw yellow with golden reflections and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as crust of bread, yeast, wild strawberries, honey, geranium and pastry cream.

GUSTATIVE ANALYSIS: harmonic and balanced, with a good body; there is a remarkable salivation and the final is strawberry flavoured. The gustative persistence is about 5 seconds.

WINE-FOOD COMBINATION: bondiola (Uruguayan typical cut)

- The spicy tendency of the cold cut is counterbalancing the softness of the wine
- The fatness of the cold cut is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an amusing sparkling wine.

SAUVIGNON BLANC – SINGLE VINEYARD – ATLÁNTICO SUR – ELABORADO PARA FAMILIA DEICAS POR ESTABLECIMIENTO JUANICO – RUTA 5 – KM 38,200 – CANELONES – URUGUAY

REG. I.NA.VI. 903 – TERROIR JUANICO 12% 2010

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is straw yellow with silverish reflexes and the wine runs lightly into the glass showing modest consistency.

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from a tomato leaves, grass and some hay; following with some lemon, cherimoya, guayaba and finishing with white lily.

GUSTATIVE ANALYSIS: it is perceptible a consistent acidity represented by a generous salivation; there is not a prominent body and the final is grass and citric flavoured with a light tendency to the bitterish note. The gustative aromatic persistency is about 4 seconds.

WINE-FOOD COMBINATION: steamed swordfish

- The fatness of the dish is compensating for the salivation of the wine
- The sweet tendency of the fish is counterweighing the bitterish note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this is a sort of product made to develop high demand because it suits to all the palates.

**DON PASCUAL TANNAT – FAMILIA DEICAS ESTABLECIMIENTO JUANICÓ – VINO FINO TINTO –
REG. INAVI 903 – PRODUCIDO POR ESTABLECIMIENTO JUANICÓ S.A. 12,5% 2009**

FAMILIA DEICAS – TRADICIÓN E INNOVACIÓN

Tres generaciones de la Familia Deicas comparten hoy una misma pasión: alcanzar el perfecto equilibrio entre tradición e innovación para lograr sus mejores vinos

VISUAL: color rojo rubí con reflejos púrpura.

NARIZ: fruta negra, yerba de bosque, chocolate y violeta.

BOCA: un vino fresco, joven con taninos (sensaciones de astringencia y sabor amargo al final de la lengua) y sales minerales (picazón en la parte dorsal interna de la lengua) completamente armonizados; el final de boca es saborizado a fruta de bosque y la persistencia aromática intensa es de 4/5 segundos.

MARIDAJE: para una merienda a base de pan con embutidos

OPINIÓN PERSONAL: un normal vino suave y sutil que no requiere gran profundización en la cata, más bien se adapta a un preparado alimenticio sencillo dado que desaparece rápidamente en la boca.

La misión degustativa de este vino se dirige a todos los consumidores que van buscando un buen bouquet olfativo y un singularmente neutral equilibrio a nivel de paladar.

**PRELUDIO – BARREL SELECT – LOTE N° 81 – REGIÓN DE JUANICO – CANELONES – URUGUAY
VINOS DE GRAN GUARDA – ELABORADO A PARTIR DE LA SELECCIÓN DE LAS MEJORES
BARRICAS 12,5% 2005**

VISUAL ANALYSIS: it is limpid, intense garnet red and with a great body.

OLFACTORY ANALYSIS: the range of scents consists of coffee, chocolate, leather, blueberries marmalade, maraschinos, clove and nutmeg. In the meanwhile, the toasted smells are improving.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the alcoholic percentage which generates dryness in the palate while on the other one it is recognizable a little touch of tannic astringency; the freshness of the wine is stimulating a good salivation and the final gives a bitterish tendency coffee flavoured. There is an important structure and the gustative aromatic persistence is of 6/7 seconds.

WINE-FOOD COMBINATION: *bifes a la portuguesa* (typical Uruguayan soup with meat)

- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The fatness of the soup is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: in the past time, Uruguayan diplomats tended to present their diplomats colleagues with a bottle of *El Preludio*, so this wine is become a sort of ambassador for the oenological Uruguayan sector. Nowadays, I am sure that after the first tasting, you will be devoted to this wine until the end.

TANNAT – SINGLE VINEYARD – ATLÁNTICO SUR – PARALELO 34 – ELABORADO PARA FAMILIA DEICAS POR ESTABLECIMIENTO JUANICO – RUTA 5 – KM 38,200 – CANELONES – URUGUAY

REG. I.NA.VI. 903 – TERROIR REGIÓN DE PAYSANDÚ 14,5% 2006

VISUAL ANALYSIS: limpid, garnet red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by tar(goudron), rubber, blackcurrant marmalade and wet petals of rose.

GUSTATIVE ANALYSIS: it is perceivable an agreeable astringent note together with a good alcoholic percentage in shape of alcoholic dryness. There is a consistent body and a well balanced structure. The gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: *colita de cuadril* $\frac{3}{4}$ (typical Uruguayan cut of meat underdone)

- The succulence of the meat is compensating for the astringency of the tannins
- The succulence of the meat is counterweighing the alcoholic dryness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: taste it simply as an order, with no hint of personal choice, and the wine will invariably invite you to discover its main characteristics.

BOTRYTIS NOBLE – COSECHA TARDÍA – FAMILIA DEICAS – VINO FINO BLANCO – REG. I.NA.VI. 903 – PRODUCIDO POR ESTABLECIMIENTO JUANICO S.A. 13% 2008

Tres generaciones de la Familia Deicas comparten hoy una misma pasión: alcanzar el perfecto equilibrio entre tradición e innovación para lograr sus mejores vinos.

Este Cosecha Tardía fue elaborado a partir de racimos sobremadurados que desarrollaron Botrytis Cinerea, gran responsable de los famosos Sauternes y de los mejores Vinos Nobles del mundo. Su desarrollo es muy complejo y requiere microclimas como el de Juanicó, ni muy áridos ni muy cálidos. Los viñedos especialmente deshojados se recorrieron varias veces cosechando sólo aquellas uvas con el grado justo de Botrytis. Color dorado intenso y aroma de frutas y rosas. En boca gran equilibrio de dulzura y acidez con notas de fruta seca y miel. Excelente aperitivo, combinación ideal para el Foie Gras, se aconseja con los quesos, los postres y la sobremesa. Servir frío entre 10° y 12° C.

VISUAL ANALYSIS: amber with topaz reflexes and excellent body.

OLFACTORY ANALYSIS: sealing wax, beeswax, honey, dried apricot, vanilla, dried plum, nut, date, dried flowers and orange blossom.

GUSTATIVE ANALYSIS: strong body and good structure, but very refined and elegant; the sweetness is ruling the mouth and the alcoholic dryness determines a low acidity that it is integrated into the softness; the final is sweet and date flavoured. The gustative persistence is 7 seconds.

WINE-FOOD COMBINATION: sipping wine

MY PERSONAL OPINION: softly unforgettable...