Juanico

Bizarra Orange 2023



ORANGE STILL WINE | URUGUAY | CANELON | SUITABLE FOR VEGANS

TASTING NOTE

A wonderful rusty, coppery hue is a nod to the style. The aromatics are bright and intense with notes of stewed apple, honeysuckle and orange zest. Zestiness persists on the palate with a bright, mouth watering acidity that offsets the grippy bite of tannin from skin contact nicely, keeping the aromatics vibrant and racy across the palate.

VINIFICATION

Gros Manseng and Petit Manseng are co-fermented using native yeast in stainless steel. Juice is left on skins throughout, for a total of up to 45 days before being drained off. Wine is then split 50/50 between steel and neutral oak to round out the brisk acidity and grippy tannin, whilst preserving varietal freshness.

FOOD MATCHING

Seems made for middle-eastern cuisine and smoked meats, a real dream pairing.

SIZE	75cl
VINTAGE	2023
ABV	10.5%
CLOSURE	Screw cap
SKU CODE	M3526123
EXPRESSION	Orange/Natural Wine
COUNTRY	Uruguay
REGION	Canelon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3
TOTAL ACIDITY	4g/l Tartaric
RESIDUAL SUGAR	2.8g/l
SKU	M3526123