

2024

Bodegones Del Sur, Vineyard Select Albarino

Closure:	Screwcap
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Situated just 10 miles from the coast, this is a distinctive vineyard with a unique terroir.

The soil here is composed of a mixture of pebbly, rolling stones, combined with clay and limestone.

The limestone in the soil enhances the mineral qualities of the Albariño, contributing to a distinctive, vibrant flavour profile. The clay component retains just enough moisture to sustain the vines during dry periods, while the coastal influence moderates temperatures, preventing over-ripening.

Viticulture

Sustainable certified

Winemaking

100% hand harvested, whole bunch press, and only 50% of the press juice used.

Fermentation with wild yeast at low temperatures, 14–16°C.

Work on the lees to achieve roundness and creaminess. No malolactic.

85% of the wine is 2024 harvest, fermentend in oak foudre and aged there for 6 months. 15% is 2023 also fermented in oak foudres and aged there for 12 months.

Tasting Notes

Bright in colour, with a pale straw-yellow hue and green reflections. The nose is intense, offering aromas of white fruits, with pears and apples harmoniously combined with notes of vanilla and a subtle hint of curry spice, leading to a citrus finish of bitter orange peel.

On the palate, it reveals a vibrant acidity with a silky texture that pairs beautifully with its salinity and minerality. It is flavourful and persistent, leaving a lasting impression.

[W: Bodegones Del Sur Wines](#)

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REGION	Maldonado, Uruguay
APPELLATION	Maldonado
BLEND	100% Albariño
WINEMAKER	Santiago Deicas
ABV	13.0%

