

Bodegas Icaro Estate

Founded: 2005 by Jose Luis Durand

Winemaker: Jose Durand - Born in Chile and moved to Valle de Guadalupe in the 1970s to make wine for Chateau Domecq before starting Mexico's first premium wine brand in 2005.

Winery location: Valle de Guadalupe, Mexico

Region and grape source:

Jose's relationships with select farmers in Valle de Guadalupe are as old as many of the vineyards themselves. He uses grapes from several sites in Valle de Guadalupe that he has been sourcing from for 30 years, 20 of which as a winemaker for his own winery.

Vineyard location, elevation and grape varieties:

All are located within Valle de Guadalupe at elevations between 900 and 1,300 ft and each represents the pinnacle of expression within the region for variety of grapes they grow.

Other notes:

- After working for several decades as the winemaker at Chateau Domecq, Jose eventually left to start Bodegas Icaro with the intent of reaching the highest levels of expression of wine in Valle de Guadalupe. Jose has dug as deeply as possible into what became an incredible blend of theory and passion, science and poetry. The current result is the launch of an ultra premium line of wines called Hypervinos that are founded on what he calls "aromatic enology". In this approach, all of the key decisions in the process of farming, harvest, and winemaking turn on aromatics rather than tannin, ph and sugar development as do all other traditional methods. Icaro (or Icarus in English) borrows its name and significance from the Greek legend of Icarus. It intends to show the character of the winery in terms of their willingness to push the limits to find excellence, elegance and beauty in their wines.

Total Production: 4,800 cases, 14 wines

2020 Hyperion - Bodegas Icaro

Tasting Notes and Drinking Window:

There's a signature clove, raspberry, tobacco leaf, and rose petal thing that Nebbiolo from Valle de Guadalupe does which can come on so intensely fragrant it can be almost overwhelming and while all are present in this wine each of the notes are so tuned and articulate that together they play out in a melody that has a symphonic resonance. Rich and intense in the mouth but with all of the high tones to provide for a weightless ride the intensity of the tannins show the variety's backward side and virtually demand the consumer's patience when approaching the bottle. With a decant this can probably be enjoyed upon release but it won't really show you want it can do for another 5 years at least and will age well for up to 20 without a problem. This is an example of a Mexican wine with exceptional aging potential.

175 cases made

Drinking window - Upon release (with substantial decant) - 20 years or more

Vintage:

2020

Blend:

90% Zinfandel, 10% Tannat

Producer:

Bodegas Icaro

Winemaker:

Jose Durand - Chilean, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe – 1.31 acres at an elevation of 1378 ft in sandy soils. Minimally irrigated and farmed with as much biodiversity as the vines will allow with "precision sustainability" Vines were planted in 2003.

Winemaking:

From an ideal vintage where there was no rain during the growing season following a deeply cold wet winter allowing fully dormant vines. Grapes were harvested by hand and manual basket pressed before being transferred to flexitanks for a cold fermentation on the skins. Manual gentle punch downs were carried out daily to stir but not cause over extraction. Once fermentation was complete the wine was moved to French Oak barrels of various use and left to age for 12 months before bottling. Bottles were held for an additional 12 months before release.

Alcohol:

13.1%

Farming:

Precision sustainable

