

**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 El Perfumista - Bodegas Icaro**

**Tasting Notes and Drinking Window:**

Coming from vines that were planted before WWII, what Jose has achieved with this wine is truly incredible. As light in the glass as a Pinot from Burgundy and ringing in at a mere 12% alcohol, this is certainly bound to redefine what many people think of as an elegant Cabernet. The bouquet is the first element that strikes you with bright candied red cherry and raspberry notes, a touch of leather and a host of exotic spices. On the palate, cherries again take the forefront with touches of strawberry and rhubarb jam mixed with hints of vanilla and candied fruits. Despite its remarkably light body, it has firm tannins that suggest, (along with its impeccable balance) it will age gracefully for a decade or more. Perhaps the most beguiling Cabernet Sauvignon from Mexico.

**175 cases made**

**Drinking window - Upon release - 12 to 15 years**

**Vintage:**

2020

**Blend:**

100% Cabernet Sauvignon

**Producer:**

Bodegas Icaro

**Winemaker:**

Jose Durand - Chilean, lives in Valle de Guadalupe

**Vineyards:**

Valle de Guadalupe – 1.31 acres at an elevation 1378 ft in principally sandy soils Minimally irrigated and farmed with as much biodiversity as the vines will allow in an approach they term "precision sustainability". Exceptionally old vines which were planted in 1938 before WWII.

**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 run very lightly through the manual basket press then transferred to flexitanks for a cold fermentation on the skins. Manual punch downs carried out daily as gently as possible to stir but not cause over extraction. Once fermentation was complete the wine was moved to French Oak barrels of various uses and aged for 12 months before bottling. Bottles were held for an additional 12 months before release.

**Alcohol:**

12.0%

**Farming:**

Precision sustainable

