

**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 Hekate - Bodegas Icaro**

**Tasting Notes and Drinking Window:**

The most intense wine of the "Hyperion" line, (Hekate is nearly all Zinfandel with just a kiss of Tannat. The nose leads with abundant floral expressions adrift above candied fruits and notes of leather and espresso all wafting through a kitchen in which Christmas dinner is being cooked. AS the nose opens dark fruits emerge amongst sweet tobacco leaf and crushed herbs. On the palate the wine stays on its lighter foot but with a zinging high note that leads one through the stratosphere and somehow lands back in the sweet tobacco leaf zone with a touch of Luton's cherry cough drops on the tip of the tongue. This wine, like the rest of the Bodegas Icaro lineup is immensely impressive, and anyone looking for the best possible reference wines with which to educate themselves on how the grapes Durand is working with express in this region need look no further.

**175 cases made**

**Drinking window - Upon release - 7 years**

**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". The Zinfandel was planted 1958, the Tannat in 1998.

**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:**

13.6%

**Farming:**

Precision sustainable

