

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 Marella Reserva Chardonnay - Bodegas Icaro

Tasting Notes and Drinking Window:

Green apples, butterscotch, crème brûlée, and toasted vanilla fill the nose of this elegant Chardonnay which marks the first reserva white released from Bodegas Icaro to date. With fermentation and aging split between stainless tanks and French oak barrels the palate delivers the rounded vanilla notes derived from the barrels in perfect balance with the crisp precision taught acid notes derived from the clean revelation of the chardonnay obtained from the stainless steel. Part of the new uber high-end Hypervino line this wine is an extremely top notch Chardonnay that will age gracefully for a decade or more.

175 cases made

Drinking window - Upon release - 10 years

Vintage:

2020

Blend:

100% Chardonnay

Producer:

Bodegas Icaro

Winemaker:

Jose Durand - Chilean, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe – Elevation 1378 ft in principally sandy soils - 1.31 acres in total. Minimally irrigated and farmed with as much biodiversity as the vines will allow in an approach they term "precision sustainability".

Winemaking:

From what Jose considers an ideal vintage where there was no rain during the growing season following a deeply cold and wet winter where the vines went fully dormant. Grapes were harvested by hand and very lightly pressed in the manual basket press before being transferred to a combination of stainless steel tanks and French Oak barrels for a cold fermentation on the skins. Manual punch downs were carried out daily with the gentlest hand possible 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:

12.5%

Farming:

Precision sustainable

