

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

2023 Marella Sauvignon Blanc - Bodegas Icaro

Tasting Notes and Drinking Window:

"The vine is anchored to the earth, but it is always looking to the sky, The grace of wine is that it manages to capture elements such as light, wind, and temperature, (completely ethereal and ephemeral) and converts them, as in an act of magic, into tangible and sensitive elements such as aromas, flavors, colors, and textures". – Winemaker Jose Durand
 This wine comes from what was a complex year with higher temperatures than usual in winter and a cold spring with an extended rainy season. This yielded a wine with a fresh and intense character in the nose, full of passion fruit, peaches and orange blossoms. In the mouth you find it delightfully refreshing with great acidity and flavors very congruent with the aromas.

250 cases made

Drinking window - Upon release - 4 years

Vintage:

2023

Blend:

100% Sauvignon Blanc

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". The Sauvignon Blanc vines were planted in 1980 so they have a great deal of age and are producing spectacular fruit.

Winemaking:

This wine goes through the same very gentle process Jose has conceived for all of his wines. Hand picked grapes are very lightly pressed to get only the best juice and fermented in stainless steel tanks. The wine is lightly filtered before bottling.

Alcohol:

11.6%

Farming:

Precision sustainable

