



JUGO VINS
JUGOSA 2022

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

66% Syrah, 33% Moscatel Petit Grains.

VINEYARD

From an organically farmed vineyard of 6-year-old vines, co-planted to Syrah and Moscatel. The vines are planted on iron-rich calcareous clay. Charlie notes that these international varieties aren't well-suited to dry, hot Mallorca and he has to harvest very early to ensure that they aren't overripe or low in acidity.

VINIFICATION METHOD

Grapes were harvested by hand and deposited in plastic vats to coferment via carbonic maceration for 19 days, with regular blasts of CO₂ to ensure carbonic character, then foot trodden and pressed to stainless steel tank. In tank, the wine rests and completes malolactic fermentation in the fall.

Bottled without fining, filtering, and only a small SO₂ addition. The winemaking process is inspired by Evan Lewandowski, and the name means "Juicy" – but more typically applied a cut of meat than a bottle of wine.

PROPERTIES

Alcohol: 11%

Total Sulfur: 12ppm added at bottling.



PRODUCER PROFILE

Charlie Prymaka started working with Cati Ribot in 2019. For the previous decade, he had worked in wine in NYC, London and elsewhere and, when he could, he worked harvests in the United States (with Evan Lewandowski of Ruth Lewandowski Wines and Scott Frank of Bow & Arrow Wines), in Australia, and in Spain. While collaborating with Cati and assisting with her production under the Ve D'Avior label, Charlie created his own label, using fruit sourced from Cati's vineyards and other organically farmed vineyards across Mallorca: **JUGO VINS**. Charlie's goal with these wines is to make fresh, easy drinking natural wines, with a focus on the indigenous varieties of Mallorca. In the cellar, he works gently, often employing carbonic maceration and avoiding unnecessary additions. These are wines for everyone and everything, that don't take themselves too seriously and are great to drink with food or without – Wines for Whenever!