



JUGO VINS
DO IT FLUID

ORIGIN

Tramuntana, Mallorca, Spain.

VARIETIES

100% Giró Ros.

VINEYARD

From an organically farmed vineyard of in Puigpunyent in the Tramuntana region, which is generally cooler than the rest of Mallorca. The vineyard is planted on calcareous clay soils at 250m above sea level, trained in the Guyot method and surrounded by fruit, olive, and almond trees.

VINIFICATION METHOD

Grapes were harvested by hand and 90% were destemmed, leaving 10% whole cluster at the bottom of the stainless-steel tanks used for fermentation. 50% rested on the skins for 5 days with daily punch downs, and 50% for 12 days with the same, then pressed with a manually operated wooden basket press. After pressing, the wine rested in stainless steel and completed malolactic fermentation in the fall. Bottled unfinned and unfiltered with a small addition of SO2 at bottling. Named for the song by the Blackbyrds.



PRODUCER PROFILE

Charlie Prymaka founded **JUGO VINS** in 2020. He came to Mallorca in 2019 to work with Cati Ribot in her cellar in Santa Margalida, helping her make natural wines under her label, Ve D'Avior. 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. Now, Charlie and his partner Lauren Duttenhofer are making their own wines near their home in Palma. They work with fruit from organic farmers around the island and focus mainly on Mallorquin indigenous varieties. The goal is to produce fresh, vin de soif style natural wines. 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!