



**JUGO VINS**  
**JUGOSA**

## ORIGIN

Santa Margalida, Mallorca, Spain.

## VARIETIES

50% Syrah, 50% 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.



## 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 Duttonhofer 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!