
DON PASCUAL LIMITED EDITION

A line of three cuvées of confidential production, each one the result of a unique story. Through The Founder's Collection, you will learn more about the tastes of the members of the Deicas Family. The Winemaker's Selection reflects the winemaker's expert perception of the harvest. Last but not least, with Don Pascual Single Barrel, you will experience a unique taste: the concurrence of wine and barrel, without prior assemblage.

SINGLE BARREL

"During the aging process, we taste each barrel at least 3 times a year and sometimes an incredibly outstanding wine emerges. We bottle these findings one by one."

Single Barrel means that each barrel is bottled directly, producing less than 300 unique and singular bottles. Don Pascual Single Barrel is bottled unfiltered, which is why over time salt deposits and tinted wine matter may appear. We suggest decantation one hour before consumption and service between 16 and 18°C (60 - 64°F).

A Special Consumer Experience

A peek into the Tasting Committee. Bottling a single barrel is a way for the Juanicó Tasting Committee to share with the consumer a little of what is tasted at certain key times of the year. Just as winemakers do, you can enjoy the result of the particular encounter between wine and barrel. A unique experience.

Unfiltered to lend the same experience. The wines selected for Single Barrel are bottled unfiltered. The consumer will therefore have the same exact surprise experience as the Tasting Committee when they selected this discovery.

This shared experience with the consumer can also be found on the label: all key dates of winemaking, the total number of bottles, the barrel number, etc... to supplement knowledge to the pleasure of the tasting.



Service and Consumption

To enjoy the full complexity and elegance of Don Pascual Single Barrel, decantation is recommended one hour prior to consumption along with a service temperature between 16 and 18°C (60 - 64°F). It can perfectly accompany a typical Uruguayan dish for cold winter days: "buseca" meat stew.