

OCEAN BLEND ROSE



During the summer, Punta del Este has a special and magical atmosphere. The shore of the Atlantic Ocean is the perfect place to enjoy lovely moments with friends at sunset. Born in this very place, from the coastal vineyard of Cerro Eguzquiza in La Barra, Ocean Blend Rosé is the most suitable wine for Uruguayan summer nights. A fresh, light and elegant wine for sharing.

AN OCEANIC BIRTH

At Estancia Aguaverde, a straight 6 kilometers from the shore at La Barra, Familia Deicas grows different varieties (Cabernet Sauvignon, Cabernet Franc, Pinot Noir and Tannat) with the aim of producing a top tier Provence-style rosé wine, fresh, elegant and maritime. The key to achieving this is the impact of the Atlantic Ocean on the ripening of the grape. Its proximity lowers the temperature in the vineyard and reduces the thermal amplitude, providing serene conditions for the vineyard to mature and develop specific aromas. This way, at the time of harvest at Aguaverde, the 4 varieties of the blend each reveal their most delicate and subtle facet. Familia Deicas cultivates

THE CHALLENGE OF PRESERVING DELICACY FROM THE GRAPE TO THE WINE

The winemakers at Familia Deicas face the following challenge at the time of the reception of the grapes: to extract the lightest colors and sweetest aromas possible to obtain a pale, elegant, light wine. Therefore, they are pressed at a low-pressure, which produces a pale pink must from which a low percentage of the best quality is separated. The must is clarified to be bright before fermentation and protected from exposure to oxygen which could alter the bouquet and tone. During fermentation, the temperature is maintained around 16°C (61°F), which allows the subtlest aromas of the grape to be preserved. After several months of aging, the wine is bottled in a special recipient which enhances its brightness.

AN OCEANIC ENCOUNTER DURING THE TASTING

Ocean Blend Rosé is the result of an oceanic ripening, highlighted in all aspects of the wine. The color is a bright pale pink with some pearly gray reflections reminiscent of shellfish.

On the nose, saline and vegetative notes mix with those of fruit such as juicy pear, lime, red orange and cherry, held up by floral aromas (violet, rose and jasmine).

The wine stands out on the palate for its liveliness, the signature of an excellent balance of fruit and acidity. The finish is elegant due to its minerality and salinity.

Ocean Blend Rosé is a wine to enjoy very chilled, at a temperature of 6 to 8°C (42 - 27°F). It accompanies sushi, seafood, ceviche and grilled fish perfectly.

