

# CRU D'EXCEPTION

## CABERNET SAUVIGNON



Following the strict production protocol of the Cru Garage de Bordeaux wines, Familia Deicas produces the finest varietals on the 34th Parallel, from a unique calcareous clay soil with a pleasant coastal climate on vineyards that are not artificially irrigated.

Varietal: 100% Cabernet Sauvignon.

Kilograms per hectare: 5,000.

Regions: El Carmen - Durazno, Sierra de Mahoma - San José.

### PRODUCTION METHOD

The vineyards are trained on trellises with high foliage density and very limited grape production, around 2,000 kilos per hectare.

Rigorous pruning and fruit thinnings are carried out on several occasions in order to keep only those clusters with the greatest potential. This allows us to obtain highly concentrated grapes, capable of reaching full polyphenolic maturity of the skin and seeds.

Ripening is supervised with recurring organoleptic analysis.

When the seeds present ripe tannins, the grapes are harvested, typically two or three weeks later than usual.

The selected clusters are transported to the winery in 12 kg crates and are shelled by hand.

The grapes are then inspected one by one and transferred in small trays to a 50-hectoliter foudre in the basement of the boutique winery.

A cold maceration of the whole grapes is carried out over the next few days without the addition of yeasts.

When the natural yeasts of the grape begin fermentation, the pigeages are intensified. This consists of mixing the grapes with the fermenting must, always manually.

The maceration process continues for two or three more weeks once the alcoholic fermentation has finished, obtaining a considerable extraction of the polyphenols from the skin and seeds.

The wine is racked in unused French oak barrels, where the malolactic fermentation occurs.

Barrel-aged for a period of 18 to 24 months in underground cellars with controlled humidity and temperatures

Per the most traditional oenological practices, the wine is bottled unfiltered and without any finishing treatments.

### TASTING NOTES

Color: Plum peel in color with a garnet border

Nose: Considerable expression of blackcurrant-type fruit, with notes of liquorice; lightly toasted

Palate: Ripe tannins that provide a firm and elegant texture.

Service: between 16 and 20°C (60 - 68°F)

Decantation is recommended 30 minutes before serving.

