

CRU D'EXCEPTION

CHARDONNAY



Following the strict production protocol of the fine 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% Chardonnay.

Kilograms per hectare: 4,000.

Region: Juanicó - Canelones.

Soil: calcareous clay.

Climate: Temperate with oceanic influence.

Average annual temperature 16.6°C (62° F)

Well defined seasons with hot summers and cold winters.

PRODUCTION METHOD

Manual harvest with rigorous cluster selection at the vineyard.

Second grape-by-grape selection in the winery after destemming.

Separation of the first juices from the pneumatic press.

Alcoholic fermentation in new French oak barrels in a climate controlled cellar at 16°C (60°F).

Malolactic fermentation.

Aged on fine lees (yeast) for 11 months.

Bi-weekly batonnages are carried out for the suspension of the yeast in the barrels.

Bottled unfiltered in dark bottles with natural corks.

Further aged several months on separate pallets.

Barrel aged: 11 months.

WINEMAKER'S NOTES

Color: deep golden orange

Nose: dried fruits, butter, toasted aromas and wood.

Palate: Fresh, voluminous and unctuous texture of considerable persistence with a sublime finish.

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

Decantation is recommended prior to serving and to be kept chilled therefore after.

