

CRU D'EXCEPTION

MERLOT



During the 1990s, “vins de garage” or “garage wines” emerged in the Bordeaux landscape with the following characteristics: made from highly concentrated grapes from a micro terroir with very low yields due to early thinning.

They are vinified in a garage in tailormade tanks or small scale foudres per a detailed protocol. Designed as perfumes, these wines are concentrated, complex and have high aging potential. In 2000, Familia Deicas began to produce varietal wines of this same “haute couture” style, which is how the Cru d'Exception line was born.

LIMITED YIELD IN THE VINEYARD...

To produce the Cru d'Exception Merlot, the vineyard has a specific management: plots of high density plants, rigorous pruning, no artificial irrigation during the vegetative period, green thinning...everything to achieve a very low yield of 20 to 30 hl/hectare and for a grape concentrated in aromas and color and structure compounds

The plots are located in two different vineyards: Progreso - Canelones and Sierra de Mahoma - San José. To ensure the seeds have ripe tannins, the grapes are harvested typically two or three weeks later than usual, after continual supervision of ripening is carried out through repeated organoleptic analyses of samples taken from the vineyard.

...FOR PRECISION PRODUCTION

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 small 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. Aged in the same barrels for a period of 18 to 24 months to complete the production process.

Finally, per the most traditional practices, the wine is bottled unfiltered and without any finishing treatments

TASTING NOTES

The Cru d'Exception Merlot stands out for its intense color, with a purple core and garnet reflections. The nose presents refined anise notes, jammy red fruits and fine pastries on the backdrop of its aging.

Passage through the palate is that of a mature and pure wine of this varietal which allows you to enjoy its mocha, bitter chocolate and enveloping roasted finish.

Recommended to serve at a temperature of 13 to 17°C (55 - 63°F) to enjoy between 16 and 20°C (60 - 68°F). Decantation is recommended an hour before serving.

