

MASSIMO DEICAS

TANNAT



In 1870, Massimo Dei Cas, an immigrant born in Piatta - Italy, came to Montevideo. As a homage to the founder of the Uruguayan branch of our Deicas Family, we make a New World style pure Tannat, the emblematic varietal of his adoptive homeland. Characterized by its high aging potential, Massimo Deicas Tannat is timeless, in the image of the family history that he began here, in Uruguay.

"A tribute to the immigrant men and women who, like our grandparents and theirs before them, settled these lands with passion and perseverance, creating this beautiful nation. To our grandfather Massimo and those who came before him..."

THE CONCENTRATED COASTAL TANNAT GRAPE AS A RAW MATERIAL

The ambitious Massimo Deicas wine is achieved with Tannat grapes grown in two calcareous clay soil vineyards, a few kilometers from the sea: Sierra de Mahoma - San José and Progreso - Canelones. The vineyards benefit from the thermal regulation effect of the sea allowing the grapes to fully mature, concentrating interesting compounds without losing all of their acidity. Along with this process of concentration and maturation, the yield is controlled in a very special manner: rigorous pruning and green harvesting allow for a final yield of 25 to 30 hl per hectare.

Grape maturation is tracked closely through repeated organoleptic analyses. 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.

A CUSTOM-MADE INNOVATIVE PROCESS

Once at the winery, the grapes are removed from the clusters by hand and are inspected one by one before being placed in one of the small foudres of the boutique winery.

A cold maceration of the whole grape is carried out for several days. When the natural yeasts of the grape begin fermenting, the punch downs intensify, consisting of mixing the grapes with the must to favor the extraction of color, aromas and tannins. This is always done manually.

Fermentation is followed by a two to three week maceration before it is transferred and before malolactic fermentation occurs naturally.

To complete this complex and meticulous process, the wine is aged in different ways: 30% is aged in a stainless steel tank, 30% in clay amphora, 20% in unused French oak barrels, 20% in first-use barrels. Due to its porosity, the amphora allows for similar, or more intense micro-oxygenation conditions as the barrel, but without added notes of wood. The 2018 vintage was the first to include this novelty in its aging process.

TASTING NOTES

Massimo Deicas Tannat has an intense dark red color and its aging potential is shown through the violet hues that remain despite the passage of time. As a Tannat with great cellaring potential, this wine offers an intense and complex aroma of exceptional finesse with notes of black fruits, jams and liquorice coalescing with an elegant hint of oak. Powerful and generous on the palate, with volume and persistence. It maintains a lively freshness that ensures a slow and noble aging due to its coastal origin. Massimo Deicas has a recommended service temperature between 13 and 17°C (55 - 63°F) to enjoy it between 16 and 20°C (60 - 68°F). Decantation recommended an hour before serving.

