

SINGLE VINEYARD

GARZÓN



The coastal influence on the vineyards highlights the differences of each place.

Behind this line is a Uruguayan family's passion for raising the country's viticulture to the next level. Familia Deicas conducted research on soil compatibility, climates and varieties since 1999 before selecting several terroirs in different key areas of Uruguay and later, in Argentina. Wines can be produced with a geographical identity, according to the soil specificities, subsoil, proximity to the coast and climate of these terroirs.

Name of the vineyard: Valle de los Manantiales

The first terroir planted in the Garzon region

In 2006, Familia Deicas was a pioneer in establishing a vineyard in the Garzón region. The terroir is characterized by a sandy loam soil with abundant gravel from shifts in the granite. The soil is low in nutrients and has poor water retention capacity on the surface, favoring the growth of deep roots. The steep slopes at a 15 to 25% angle, help to drain water even in very rainy years. There are 1588 hours of sunlight in the vegetative period and the maximum average temperature is 27°C (81°F) during the maturation period of the grape.

VARIETIES CULTIVATED IN THIS VINEYARD

Merlot, Marselan, Tannat, Petit Verdot and Albariño are planted with yields between 5,000 and 7,000 kgs per hectare. The red varieties make up the Single Vineyard Garzón wine and vary in proportion depending on the profile of the vintage, but always maintaining a majority of Merlot. Manual harvest after a precise monitoring of the maturation where we analyze samples and taste the grapes several times a week.

CO-FERMENTATION

For us, fermenting different grape varieties at the same time in the same vat, is the best way to make a blend. Co-fermentation is proven to favor copigmentation, which promotes greater color stability. We also believe that this technique allows for the formation of aromatic compounds and different textures that would not be created by fermenting the varieties separately.

At Familia Deicas Single Vineyard Garzón, Merlot is co-fermented with Marselan and Merlot with Tannat. The Petit Verdot is produced separately and is used to add complexity to the blend.

FEATURING A PLACE THROUGH A PRODUCT

The idea is to respect what a place has to offer. Therefore, we have a minimal intervention production, adding the least amount of artificial oenological product possible. No enzymes are added and SO₂ is added only after malolactic fermentation and during bottling.

As it is majority Merlot, the maceration lasts 14 days.

Oak barrels have not been used since 2016 and from 2018 onward we have used clay amphoras for the aging process.

A WINE THAT TASTES OF TERROIR AND SEA

A linear wine, with well-defined aromas. Floral, mineral and with fresh red fruit. Soft tannins, firm acidity and a persistent finish

ANNUAL PRODUCTION: 6000

WINEMAKER: SANTIAGO DEICAS

CONSULTING ENOLOGIST: PAUL HOBBS

