

SINGLE VINEYARD

LA TAHONA



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. At Familia Deicas we have carried out research on the compatibility of soils, climates and varieties since 1999 before selecting several terroirs in different key areas in 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.

A BORDEAUX STYLE MICRO TERROIR

At the end of the first decade of the 2000s, the manager of the private neighborhood, La Tahona, sought out Familia Deicas to realize his idea to establish a vitiviniculture project there. Together, they performed thorough soil and subsoil studies to evaluate the area's potential. The analyses showed the soils were suitable for cultivating vines dedicated to the production of fine wines. As the soils are Bordeaux-style with a similar proximity to the sea, 3 hectares of vineyards were planted in 2010.

VARIETIES CULTIVATED IN THIS VINEYARD

Merlot, Tannat and Pinot Noir are planted with yields between 5,000 and 7,000 kgs per hectare. The proportions of each variety vary according to the profile of the vintage, but always maintain a majority of Merlot and Tannat. Pinot Noir is used to bring levity to the blend.

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 La Tahona, Merlot is co-fermented with Tannat. The Pinot Noir is produced separately as it reaches full maturation several weeks prior.

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.

In this instance, a pre-fermentation maceration of 2-3 days takes place so that the fermentation begins slowly. This is followed by a brief aging period in oak barrels.

A WINE BORN OUT OF LA TAHONA

Dark red in color, this wine expresses aromas of black fruits and fresh spices. The attack is edgy and vivacious with an elegant and savory finish.

