

SINGLE VINEYARD

PROGRESO - CANELONES



After 15 years of research, searching for the best vine cultivation soil, Familia Deicas found genuine identity in the micro terroir of Single Vineyard Progreso.

Depending on the performance of each vintage, different varieties from a single terroir combine to achieve the best expression of each region.

REGION: Progreso - Canelones.

KILOGRAMS PER HECTARE: 5,000.

SOIL: Silty calcareous with expansive clays and vertisol.

SLOPE: Moderate curvature (2-3%).

CLIMATE:

Average temperature during maturation: max. 27°C (81°F) min. 17°C (63°F)

Sunlight hours during vegetative period: 1765 hrs

METHOD OF PRODUCTION:

- Extremely selective manual harvest in the vineyard.
- Sulfites and other preservatives are not used throughout the process until malolactic fermentation reaches completion.
- Selection takes place on double conveyor belts at the winery (whole clusters and grapes).
- Intense maceration at the beginning of the fermentation, transitioning to mild near the end.
- Prolonged maceration.
- 50% of the wine is aged in oak barrels.
- Malolactic fermentation: 50% in oak barrels, 50% in tanks.
- Barrel aged: 9 months.

WINEMAKER'S NOTES:

Color: deep purple with a violet border.

Nose: Aromas of dried fig, plum and chocolate stand out on an oaky background.

Palate: A red blend predominantly of Tannat, surprising for its balance and amicable tannins.

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

