

SINGLE VINEYARD

SIERRA DE MAHOMA - SAN JOSÉ



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

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

REGION: Sierra de Mahoma - San José.

KILOGRAMS PER HECTARE: 5,000.

SOIL: Low nutrient silty loam between flat igneous rocks (vertical schist).

SLOPE: Steep (10-15%)

CLIMATE:

Average temperature during maturation: max. 27°C (81°F) min. 18°C (64°F)

Hours of sunlight during vegetative period: 1720 hrs

METHOD OF PRODUCTION:

- Extremely selective manual harvest in the vineyard.
- Sulfites and other preservatives are not used throughout the process until the end of the malolactic fermentation.
- 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: Maroon with garnet nuances and ruby sparkles.

Nose: Begins with roasted aromas intertwined with cooked sour cherry and bell pepper jam. Finishes with sweet, aromatic and toasted aromas of Virginia tobacco, cigar box and spiced notes such as pepper.

Palate: A dry, sharp red unhesitant in revealing firm tannins and providing substance and texture on the palate.

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

