

SINGLE VINEYARD

JUANICÓ - 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 Juanico.

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

REGION: Juanicó - Canelones.

KILOGRAMS PER HECTARE: 5,000.

SOIL: Calcareous with expansive clays and Brunisolic soils.

SLOPE: Gentle curvature (1-2%).

CLIMATE:

Average temperature during maturation: max. 27°C (81°F), min. 17°C (62°F)

Sunlight hours during the 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 the end of the malolactic fermentation.
- Pressing of whole cluster
- Only the first 50% of the pressed juices are separated for use.
- 1/3 of the fermentation takes place in unused oak barrels and 2/3 in used oak barrels.
- Alcoholic and malolactic fermentation in oak barrels.
- Barrel aged: 6 months.

WINEMAKER'S NOTES

Color: Intense yellow, with golden hues

Nose: Presents an intense aroma where the fruits and oak blend harmoniously, showcasing notes of peach, honey, vanilla and cream.

Palate: Fresh and complex, displaying volume and unctuousness.

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

