

PRELUDIO

BARREL SELECT RED WINE



In 1992, the first great aging potential wine was born in Uruguay: Preludio. A top tier aged wine resulting from the selection of the best barrels. Today, Preludio is one of the iconic wines of Bodega Familia Deicas, both in the domestic market and internationally.

Kilograms per hectare: 5,000.

Regions: Progreso - Canelones, Sierra de Mahoma - San José, Garzón - Maldonado, El Carmen - Durazno, Juanicó - Canelones.

PRODUCTION METHOD

The most concentrated bunches are selected from vineyard plots with a limited production of 40 hl per hectare.

Manual harvest with an initial rigorous cluster selection in the vineyard and a second grape-by-grape selection at the winery after destemming.

Prolonged maceration of over three weeks allows for the concentration of the musts, aromas and flavors of fruits, spices and flowers, which are then developed during aging.

Aged in barrels in underground cellars built from stone in 1830, where the naturally constant temperature and humidity ensure optimal conditions for the best evolution of the wine.

Every 6 months, the barrels which can best continue the ever demanding wine aging process are selected. Therefore, although each year begins with 600 barrels, the 24 to 30 month aging process finishes with less than 200 barrels.

The art of assemblage is then entrusted to the tasting committee, where the final blends are determined.

PRELUDIO is traditionally made with 5 varieties: Tannat, Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. In the 2002 harvest, 2% of a sixth variety was added: Marselan.

Keeping with traditional methods, Preludio is bottled unfiltered in dark bottles with special natural corks to continue aging for several months in the same underground cellars, on separate pallets.

PRODUCTION METHOD

Color: bright purple with violet hues. High concentration that manifests in its very elegant and persistent legs.

Nose: wide variety of complex aromas with notes of dried figs, ripe berries, coffee and spices.

Palate: acidic with rounded tannins, ripe berries and a hint of ink.

Service: 10 - 12°C (50 - 54°F).

Decantation is recommended 30 minutes before serving.

Evolves very well over time and can be enjoyed at 30 years of age.



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CEPAJES

Vendimia	LOTE	Tannat	Cabernet Sauvignon	Cabernet Franc	Merlot	Petit Verdot	Marselan	SHI
1992		5%	85%		5%	5%		
1993	Vendimia sin Preludio							
1994	15	25%	45%		25%	5%		
1994	21	47%	33%		12%	8%		
1995	30	50%	35%		10%	5%		
1995	31	50%	35%		10%	5%		
1996	Vendimia sin Preludio							
1997	35	66%	17%		9%	8%		
1998	42	57%	11%		26%	6%		
1999	49	63%	9%		24%	4%		
1999	50	45%	40%		9%	6%		
2000	53	44%	26%		21%	9%		
2000	54	38%	29%		27%	6%		
2001	Vendimia sin Preludio							
2002		33%	47%		6%	8%		
2003	Vendimia sin Preludio							
2004		30%	27%		34%	3%	7%	
2005	81	38%	22%	10%	15%	8%	7%	
2006	86	39%	7,5%	20%	28%	3,5%	2%	
2007	89	37%	26%		30%	4%	3%	
2008	Vendimia sin Preludio							
2009 A	92	23%	11%	7%	52%	4,5%	2,5%	
2009 B	93	21%	13%	5%	54%	5%	2,5%	
2010	96	42%	18%		33%	5%	2%	
2011	99	40%	7%	29%	19%	3%	2%	
2012	Vendimia sin Preludio							
2013	101	25%	45%	5%	20%	3%	2%	
2014	Vendimia sin Preludio							
2015	102	40%	25%	10%	19%	4%	1%	1%
2015	103	49%	12%	10%	24%	3%	1%	1%
2016	106	25%	25%	6%	34%	3%	7%	1%
2017	108	42%	18%	11%	13%	13%	3%	

