

CRU D'EXCEPTION

ALBARIÑO



During the 1990s, "garage wines" emerged in the Bordeaux landscape with the following characteristics: made from highly concentrated grapes, from a micro terroir with a very low yield due to green harvest, they are vinified in a home garage in tanks or small foudres according to a meticulous protocol, tailormade. Conceived as perfumes, these wines are concentrated, complex and with high aging potential. In the year 2000, the Deicas family began to produce varietal wines in this same "haute couture" style. This is how the Cru d'Exception line was born.

A PRODUCTION LIMITED IN THE VINEYARD...

This Albariño comes from our vineyard in Garzón - Maldonado, with granite soils and 22 km from the Atlantic Ocean. Annual rainfall is 1,100 millimeters. Average maximum temperature of 27°C.

Both in Galicia and Uruguay, the granitic soils influenced by the Atlantic can give Albariños that appear austere on the nose, where the fruit does not predominate and the aroma of the ocean is felt, with intense mineral acidity.

In the first harvest of this wine, in 2020, the pH of the grapes was 2.95, which indicates extremely high acidity for any wine. This is the backbone of a great aging white wine. In the following vintages we maintain the same criteria.

... FOR PRECISION WINEMAKING.

We ferment in oak barrels without added sulphites and with native yeasts from the vineyard. The aging is in the same barrels, of French origin, two thirds of first use, the rest of second use. It does not have malolactic fermentation.

15 months of work with the lees are necessary to integrate both acidity and oak. Then we keep the wine in the bottle for another 12 months to continue growing in elegance.

TASTING NOTES

Pale color with golden edges. On the nose it has mineral aromas such as sea water and fresh herbs with a hint of elegant wood. The palate shows high acidity, saltiness and sharpness, with a very long finish.

It is recommended to serve it at a temperature between 10° and 12°C.

WINEMAKER: Santiago Deicas

CONSULTING WINEMAKER: Paul Hobbs

