

# CRU D'EXCEPTION ALBARIÑO

# WINEMAKER

Santiago Deicas

#### **ORIGIN**

Uruguay

HARVEST	2022
VARIETIES	
Albariño	100%

#### **VINEYARD**

Valle de los Manantiales, Sierras de Garzón, Maldonado

#### DISTANCE TO THE SEA

13,6 Miles

# **VINEYARD DESCRIPTION**

This Albariño comes from our vineyard in Garzón - Maldonado, with granitic soils near the Atlantic Ocean. Annual rainfall is 1,100 millimeters, and the average maximum temperature is 27°C. Both in Galicia and Uruguay, granitic soils influenced by the Atlantic can produce Albariños that seem austere on the nose, where fruit is not predominant and the aroma of the ocean is present, with a sharp and mineral acidity. In the first harvest of this wine, in 2020, the grape pH was 2.95, indicating an extremely high acidity for any wine. This provides the foundational structure to achieve a great white wine for aging. We maintain the same criteria in subsequent harvests.

#### HARVEST DETAILS

Cool summer with the harvest starting with more rain than usual. Then came a dry period during which the grapes gained concentration.

#### SOIL

The soil is sandy loam with abundant gravel from the alteration of granite. It is low in nutrients and has poor water retention on the surface, which promotes the growth of deep roots.

# WINEMAKING

We ferment in barrels without added sulfites and with native yeasts from the vineyard. The aging is in the same barrels, of French origin, two-thirds of which are first-use and the rest are second-use. There is no malolactic fermentation.

15 months of work with the lees are necessary to integrate the acidity with the contribution of the wood. After that, we age the wine in bottles for an additional 12 months to further develop its elegance.

### **AGING PROGRAME**

15 months in Burgundy barrels, with wood aged for over 24 months. The majority are first-use barrels, with some second-use.

#### AGING POTENTIAL

10 to 20 years.

# **TASTING NOTE**

Pale color with golden edges. On the nose, it has mineral and umami aromas, like seaweed, mingled with integrated wood. On the palate, there is a marked, saline, and sharp acidity, with a very long finish.







