



**FAMILIA  
DEICAS**  
URUGUAY

# EXTREME VINEYARDS

## ROCA MADRE RED BLEND

### WINEMAKER

Santiago Deicas

### ORIGIN

Uruguay

### VINEYARD

Cerro del Guazuvirá, Chacra de las Sierras, Lavalleja

### DISTANCE TO THE SEA

16,7 Miles

### VINEYARD DESCRIPTION

We planted this vineyard in 2014 near Charcas de las Sierras. During the formation of the Sierra, the bedrock was exposed on the surface. It's an extremely rocky terrain with volcanic-origin granites that have undergone very little alteration, formed 520 million years ago after a cycle of intense volcanic activity at the end of the Cambrian period, over a major geological fault called the "Sarandí del Yí shear zone." Irrigation is essential at all times since the soil retains very little water. Given the rugged and natural environment, there are many animal species that don't typically exist in traditional wine-growing areas. One such example is a small deer called Guazuvirá, which we discovered has a particular taste for vine leaves, forcing us to install protective netting across the entire vineyard. This measure also limits the access of birds that feed on fruit, often feasting on the grapes. However, this netting is damaged by wild boars, so we had to protect the vineyard with an electric fence.

### HARVEST DETAILS

Dry and warm summer. We had to irrigate throughout the entire harvest.

### WINEMAKING

When we chose which varieties to plant in this vineyard, we already set the goal of co-fermenting. Co-fermentation involves harvesting different grape varieties on the same day and fermenting them together. In this wine, we have Merlot, Tannat, Petit Verdot, and Viognier. The idea is to represent the place through the wine. Merlot and Tannat grapes dominate the blend and determine the harvest date. We manage pruning and leaf removal so that the optimal ripeness of each variety is similar. Petit Verdot and the white grape variety Viognier add complexity and depth. Co-fermentation brings aromatic diversity and texture, as well as greater color stability through co-pigmentation. We ferment in a small stainless steel tank and age the wine in clay amphorae. Starting with the 2022 harvest, 30% of the wine is aged in oak barrels. The only sulfite additions are after malolactic fermentation and during bottling.

### AGING PROGRAMME

70% in 500-liter clay amphorae, 30% in Burgundy barrels with 36 months of air-drying, first use.

### TASTING NOTE

There is a recurring aroma each harvest: malted barley. Additionally, fresh flowers, red fruits, aromatic herbs, and clay are noticeable. On the palate, it has volume, freshness, and firm tannins, with a long finish.

**HARVEST** 2023

### VARIETIES

Merlot	50%
Tannat	40%
Petit Verdot	8%
Viognier	2%

### ANALYSIS

Alcohol	14%
pH	3,50
Total Acidity	3,1

### SOIL

Moder rock.

### AGING POTENTIAL

10 to 20 years.



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