



DEICAS TANNAT DOMAINE CASTELAR 2015

REGION: CANELONES, Uruguay

APPELLATION: Progreso

YIELD (HI/Ha): 30 HI/Ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas & Paul Hobbs

VINEYARD

Soils: brunosols and vertisols of medium depth with high clay content. Flat valley with a gentle slope of 1-2%, at 45 MASL.

Temperate climate with cold nights and rainfall evenly spread through the year. Sunlight hours during vegetative cycle: 1765 hrs.

VITICULTURE

Sustainable production: using management techniques focused on achieving qualitative results with the least impact on the environment, ensuring the safety of our products and the safety of employees.

WINEMAKING

Hand harvested with careful double selection of bunches and individual berries.

Cold pre fermentation maceration at low temperatures (3-5° C) during 4 days.

Alcoholic fermentation without sulphites at 26-28°C.

Small addition of sulphites after malolactic fermentation.

Aged in 1st and 2nd use French barrels for 6 months.

TASTING NOTES

Intense garnet colour.

Aromas of ripe red fruits, sweet and spiced.

Powerful palate with excellent structure and balance, ripe tannins.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes