



DEICAS TANNAT MAR DE PIEDRAS 2015

REGION: SAN JOSE, Uruguay

APPELLATION: Sierra de Mahoma

YIELD (HI/Ha): 30 HI/Ha

VARIETY: 100% Tannat

WINEMAKER: Santiago Deicas & Paul Hobbs

VINEYARD

Silty loam low in nutrients, and schist soils with flat igneous rocks. The landscape is a truly beautiful sea of stones, under the majestic presence of the Sierra de Mahoma; a wonderful place full of natural mineral energy.

Slope 10 - 15%.

Climate: temperate, with maritime influence from the River Plate and cold nights.

Average temperatures during ripening season: 27°C (max) 15°C (min).

Sunlight hours during vegetative cycle: 1720 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

Deep almost black in colour.

Aromas of cherry, black plum jam, tobacco, toast and notes of spices such as black pepper. Notes of graphite, very mineral.

Powerful tannins, firm, dry and tight. Refined, savoury and elegant



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes