



DEICAS TANNAT VALLE DE LOS MANANTIALES 2016

REGION: MALDONADO, Uruguay

APPELLATION: Garzon

YIELD (HI/Ha): 30 HI/Ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas & Paul Hobbs

VINEYARD

Deep, sandy-loam soils with a high degree of decomposed granite, very well drained and low fertility.

Slopes facing the ocean: 15-25%

Temperate climate with cold nights and oceanic influence.

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

Sunlight hours during vegetative cycle: 1588 hrs

The landscape is formed by a chain of hills to the north, while to the south the relief softens until it meets the Atlantic Ocean.

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

Inky black core and dark purple rim. Spicy dark wild berries. Very intense but not over-sweet on the nose. Just slightly floral. Lightly and nicely dusty. Super-dry finesse and paper-fine but compact tannins. Dark and savoury but fluid. Lovely texture. Fresh and long and very elegant. Beautiful balance.



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes