



FAMILIA DEICAS DOMAINE CASTELAR TANNAT 2016

REGION: Canelones, Uruguay

APPELLATION: Progreso

YIELD (HI/Ha): 30hl/ha

BLEND: 100% Tannat

WINEMAKER: Santiago Deicas & Paul Hobbs

VINEYARD

Soil: brunosols and vertisols of medium depth with high clay content.

Flat valley with a gentle slope of 1-2%, at 45 MASL.

Temperature climate with cold nights and rainfall evenly spread through the year.

VITICULTURE

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

WINEMAKING

Hand harvested with careful double selection of bunches and individual berries. Cold pre fermentation maceration at low temperatures during 4 days. Alcoholic fermentation without sulphites. Small additions of sulphites after malolactic fermentation. Aged in 1st and 2nd use French oak 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