



FAMILIA DEICAS EXTREME VINEYARDS CERRO DEL GUAZUVIRÁ WHITE 2021

REGION: Lavalleja, Uruguay

APPELLATION: Lavalleja

YIELD (Hl/Ha): 35hl/ha

BLEND: 70% Viognier & 30% Marsanne

WINEMAKER: Santiago Deicas

CONSULTING ENOLOGIST: Paul Hobbs

VINEYARD

This vineyard is planted in Cerro del Guazuvirá, Lavalleja (where there are very few vineyards) 17 miles from the Atlantic coast, on ancient rock with volcanic granite. In order to plant the vines, back in 2013, the rock had to be dynamited.

VITICULTURE

"Where the situation is so extreme, that the vineyard grows to the limit of survival." When planting the vines, soil from a nearby site was brought, and individual pots were made with it to aid water retention. This wasn't enough and so a special gel had to be mixed with the soil. To avoid the damage by the local wild deer "Guazuvirá" the vines were covered with a specially designed mesh. And an electric fence was put in place to stop the jabalies (wild boar) from destroying the mesh.

WINEMAKING

The idea is to represent the terroir through the wine. The bunches are pressed whole, in a gentle press, and fermented using wild yeasts, in oak barrels of second and third use. No sulphites were added until the end of the malolactic fermentation.

TASTING NOTES

Pale straw with hints of green. Intense aromas of jazmin and herbs with strong elements of citrus and minerality. On the palate, it has lively acidity, with white fruits and cereal notes, and a long finish.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes