



FAMILIA  
**DEICAS**  
URUGUAY

# MASSIMO DEICAS

## TANNAT

### WINEMAKER

Santiago Deicas

### ORIGIN

Uruguay

### VINEYARD

Castelar, Progreso, Canelones  
Mar de Piedras, Sierra de Mahoma, San José  
Valle de los Manantiales, Sierras de Garzón, Maldonado  
Subsuelo, Pueblo Garzón, Maldonado

### DISTANCE TO THE SEA

15.5 Miles on average

### VINEYARD DESCRIPTION

The leading vineyard and the first one we use is the Castelar vineyard in Progreso. It has clay-limestone soil, which is ideal for Tannat. When the ripening season begins, we carefully cover the soil with a nylon film to prevent the impact of excessive rain and to retain moisture during droughts. The Sierra de Mahoma vineyard has vertical schist soils, the Sierras de Garzón vineyard is on weathered granite, while the Pueblo Garzón vineyard is planted on lime and clay soils.

### HARVEST DETAILS

From November, when flowering occurs, until the harvest, rainfall was 60% below the climatic norm, with isolated, low-volume showers, leading to one of the most significant soil droughts in the country in the last 30 years. The ripening process greatly benefited from this, resulting in a high synthesis and concentration of sugars, color, and aromas.

### WINEMAKING

When the grape clusters arrive at the winery, we manually destem them and inspect each berry one by one before placing them in small foudres. For a few days, we do a cold maceration with the whole berries. When the natural yeasts from the grapes start the fermentation, we intensify the pigeages, which involve mixing the berries with the must to extract color, aromas, and tannins. All of this is done manually. After fermentation, the wine continues to macerate for two or three weeks before being racked, and the malolactic fermentation occurs naturally. To complete this careful process, we age the wine in different vessels for 12 months.

### AGING PROGRAMME

Until 2013, we used 100% new French oak barrels. Since 2015, we have incorporated second-use barrels and unbarreled wine. From 2018 onwards, 30% of the wine is aged in concrete tanks, another 30% in clay amphorae, 20% in new French oak barrels, and 20% in second-use barrels. The amphorae, due to their porosity, allow for micro-oxygenation similar to that of barrels but without imparting oak notes.

### AGING POTENTIAL

Its optimal age is between 4 and 8 years, during which it delivers its full potential. As our wines have great aging potential, this wine evolves very well for at least 20 years.

### TASTING NOTE

Intense dark red color with violet hues that persist over time. This great modern Tannat offers an intense and complex aroma, combining notes of black fruits, fresh flowers, and minerality, with a subtle touch of oak. On the palate, it is powerful and generous, with volume and persistence. Due to its coastal origin, it maintains a freshness that ensures slow and noble aging.

<b>HARVEST</b>	2020
<b>VARIETIES</b>	
Tannat	100%
<b>ANALYSIS</b>	
Alcohol	14,50%
pH	3,60
Total Acidity	3,4



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