

WINEMAKER

Santiago Deicas

ORIGIN

Uruguay

VINEYARD

Castelar, Progreso, Canelones - 14,3 Miles to the sea

Mar de Piedras, Sierra de Mahoma, San José - 24,8 Miles to the sea

Valle de los Manantiales, Sierras de Garzón, Maldonado - 13,7 Miles to the sea

Don Pedro, El Carmen, Durazno - 105,6 Miles to the sea

Cerro del Guazuvirá, Lavalleja - 16,7 Miles to the sea

HARVEST DETAILS

In January, there was 8% less rainfall than the average, with the precipitation concentrated in a single event in the middle of the month. From then, when the ripening of most varieties began, until the end of the harvest, there was no significant rainfall, resulting in a significant dry period. It is considered by many to be one of the best harvests in history.

WINEMAKING

In the vineyard, the most concentrated clusters are selected from parcels with controlled yields of around 40 hl per hectare. Harvesting is done manually, with rigorous selection of clusters in the vineyard and a second selection grain by grain in the winery after destemming. A prolonged maceration of more than three weeks allows the musts to concentrate aromas and flavors of fruits, spices, and flowers, which then develop during aging.

Aging takes place in barrels in a stone cellar established in 1745, where the naturally constant temperature and humidity conditions ensure the best evolution of the wine.

Every six months, the best barrels are selected to continue the increasingly demanding aging process. Starting each year with 600 barrels, the aging concludes with fewer than 200 barrels. Aging in the CAVA PRELUDIO is crucial to achieving the wine's identity. If the barrels do not spend at least 2 years there, they do not achieve the desired profile.

Then, the tasting committee prepares the 2 best blend options, which are taken to the CENA PRELUDIO to choose the one to be bottled. Following the most traditional methods, PRELUDIO is bottled unfiltered in dark bottles to continue maturing for several years in another underground cellar, in individual stacks.

AGING PROGRAME

3 years in barrel, 2 of which must be in the CAVA PRELUDIO (Preludio cellar).

3 years in bottle before being released to the market.

TASTING NOTE

Color: vibrant purple with violet tones. High concentration evident in the very elegant and persistent legs.

Nose: a wide range of complex aromas, with notes of dried figs, ripe red fruits, coffee, and spices.

Palate: rounded acidity and tannins, mature forest fruits, and a hint of ink.

Serving: 12°C to 16°C. It is recommended to decant 30 minutes before serving. This wine evolves very well with time.

HARVEST	2018
VARIETIES	
Tannat	52%
Cabernet Sauvignon	25%
Cabernet Franc	1%
Merlot	12%
Petit Verdot	9%
Marselán	1%
ANALYSIS	
Alcohol	14%
pH	3,54
Total Acidity	3,9



VARIEDADES

VENDIMIA	LOTE	Tannat	Cabernet Sauvignon	Cabernet Franc	Merlot	Petit Verdot	Marselán	Shiraz
1992	10	5%	85%	85%	5%	5%		
1993		Vendimia Sin Preludio						
1994	15	25%	45%	45%	25%	5%		
1994	21	47%	33%	33%	12%	8%		
1995	30	50%	35%	35%	10%	5%		
1995	31	50%	35%	35%	10%	5%		
1996		Vendimia Sin Preludio						
1997	35	66%	17%	17%	9%	8%		
1998	42	57%	11%	11%	26%	6%		
1999	49	63%	9%	9%	24%	4%		
1999	50	45%	40%	40%	9%	6%		
2000	53	44%	26%	26%	21%	9%		
2000	54	38%	29%	29%	27%	6%		
2001		Vendimia Sin Preludio						
2002		33%	47%	47%	6%	6%		
2003		Vendimia Sin Preludio						
2004		30%	27%	27%	34%	3%	7%	
2005	81	38%	22%	10%	15%	8%	7%	
2006	86	39%	7,5%	20%	28%	3,5%	2%	
2007	89	37%	26%	26%	30%	4%	3%	
2008		Vendimia Sin Preludio						
2009 A	92	23%	11%	7%	52%	4,5%	2,5%	
2009 B	93	21%	13%	4,5%	54%	5,0%	2,5%	
2010	96	42%	18%	18%	33%	5%	2%	
2011	99	40%	7%	29%	19%	3%	2%	
2012		Vendimia Sin Preludio						
2013	101	25%	45%	5%	20%	3%	2%	
2014		Vendimia Sin Preludio						
2015	102	40%	25%	10%	19%	4%	1%	1%
2015	103	49%	12%	10%	24%	3%	1%	1%
2016	106	25%	25%	6%	34%	3%	7%	
2017	108	42%	18%	11%	13%	13%	3%	
2018	110	52%	25%	1%	12%	9%	1%	
2018	110	52%	25%	1%	12%	9%	1%	
2019	114	45%	16%	16%	14%	4,5%	4,5%	
2020	118	31%	20%	9%	32%	6%	2%	