

WINEMAKER

Santiago Deicas

ORIGIN

Uruguay

VINEYARD

Juanicó, Canelones

Sierras de Garzón, Maldonado.

DISTANCE TO THE SEA

15,5 Miles Juanicó

13,7 Miles Sierras de Garzón

VINEYARD DESCRIPTION

The secret of coastal influence lies in the low temperatures during the grape's ripening period in the summer. The freshness of the ocean allows us to harvest grapes early, with high aromatic compound content and acidity, ideal for crafting this saline, intense wine with a lot of natural acidity.

When we envisioned this wine, we aimed to create an Albariño with explosive fresh aromas, marked acidity, and the ability to maintain these characteristics for long time. This journey took us many years of research, travel, tasting, and experimentation. We planted Albariño in our vineyards in Garzón and Juanicó, two vineyards with different soil profiles, both with coastal influence, where each contributes its own uniqueness to this blend. After several years of research, we discovered that the fresh and explosive style of Atlántico Sur is more easily achieved in the plots of Juanicó, where clay and limestone predominate.

Each plot of Albariño is harvested at different stages of ripeness, resulting in different wines from the same vineyard. When harvested early, we capture the most citrusy and floral side, while two weeks later, we obtain aromas of fruits like melon and peach.

The mineral profile is achieved at both stages and varies between the different vineyards.

HARVEST DETAILS

A cool and rainy harvest, ideal for

WINEMAKING

At the winery, we use different pressing and maceration techniques based on the aromatic richness of the skins. After the alcoholic fermentations of each micro-plot are completed, we define the blend and store it in a tank with lees stirring for several months. This process helps enhance the wine's stability over time, allowing it to maintain the aromatic intensity characteristic of fresh Albariños. Throughout the entire process, we protect the wine from oxidation to preserve its most delicate aromas.

AGING PROGRAME

4 to 6 months in chilled tanks with lees maceration.

SOIL

Clay and limestone in Juanicó and decomposed granite in the Sierras of Garzón.

AGING POTENTIAL

3 to 6 years.

TASTING NOTE

Pale yellow color, with a very intense, explosive aroma that begins with fruits like melon and peach, followed by citrus notes, then herbal hints, and finally a touch of hydrocarbon (typical of Riesling). On the palate, it offers an aromatic explosion that fills the taste buds, with a friendly acidity that refreshes without being aggressive, and a juicy finish.

