

ENÓLOGO

Santiago Deicas, Winemaker

VINEYARD

Valle de los Manantiales, Sierras de Garzón,
Maldonado

DISTANCE TO THE SEA

13,7 milles

HARVEST 2022

VARIETIES

Albariño 100%

ANALYSIS

Alcohol 11,5%

pH 3,26

Total Acidity 3,4 g de H₂SO₄/L

LIMITED EDITION:

Production limited to 434 bottles.

VINEYARD DESCRIPTION

Vineyard certified under the Sustainable Production system by LSQA – LATU. Familia Deicas was the pioneer in establishing a vineyard in the Garzón region in 2006. Sunlight hours during the vegetative period reach 1,588, and the average maximum temperature during grape ripening is 27°C. We planted Albariño in 2017. Both in Galicia and Uruguay, Albariños grown on granite soils tend to show high acidity and emphasize the Atlantic influence. From this vineyard comes the Familia Deicas Cru D'Exception Albariño, chosen by Decanter as the best Albariño outside Iberia in 2023

HARVEST DETAILS

Spring was drier than the historical average, as was the beginning of summer. This increased the concentration of nutrients in the grapes. In February, there was significant rainfall, which was ideal for Albariño. The harvest took place on March 3rd.

SOIL

The soil is sandy loam with abundant gravel resulting from the weathering of granite. It is poor in nutrients and has low water retention capacity at the surface, encouraging deep root growth. The steep slopes, ranging from 15% to 25%, help drain water even during harvests with excessive rainfall.

WINEMAKING

The "Dark Side" of Albariño: an exploration of the darker, more textural side of this variety. Here, aromatic power gives way to depth on the palate, where the skins contribute intensity and character. This Albariño showcases the variety's versatility in Uruguay and celebrates the influence of granite soils near the Atlantic Ocean. Gentle skin maceration for 6 days is followed by fermentation in second-use barrels. After fermentation, the wine was aged for 2 years in second-use barrels, achieving a complex and deep structure on the palate. Minimal intervention and the use of sulfites only after malolactic fermentation and at bottling preserve the purity and authenticity of the wine.

AGING PROGRAM

100% in second-use barrels for 24 months

AGING POTENTIAL

Over 20 years

TASTING NOTE

Golden color, with intense aromas of apricots, seaweed, and a subtle touch of the sea. On the palate, this Albariño shows remarkable texture, with vibrant acidity and a deep, lingering finish, expressing its darker side with complexity and elegance

