



EXTREME VINEYARDS

Sudestada de Marzo

CABERNET SAUVIGNON

WINEMAKER

Santiago Deicas

VINEYARD

Cerro Eguzquiza, Aguaverde, Barra de Maldonado, Maldonado

DISTANCE TO THE SEA

5 milles

VINEYARD DESCRIPTION

This extreme Cabernet Sauvignon vineyard is exposed to the "Sudestadas" of March, which, if intense or prolonged, can even result in the loss of the entire harvest. The "Sudestada de March" is a defining phenomenon of the Atlantic coast, characterized by powerful winds and moisture that challenge the vines. March is precisely when the Cabernet Sauvignon grapes ripen, and under these conditions, they develop a unique character: marked freshness, vibrant acidity, and mineral notes, with subtle herbal nuances and tart fruit, yet zero pyrazine. The climate is temperate, with low summer temperatures due to the oceanic influence of the Punta del Este sandbar. The dominant soils are deep, loamy textures developed over Quaternary silts. The cultivation was designed with exclusive and unprecedented curved shapes that follow the contours of the land, creating a stunning aesthetic in perfect harmony with the beautiful natural landscape. Extensive stone walls are interspersed throughout the vineyards, evoking the centuries-old European châteaus.

HARVEST DETAILS

The 2023 vintage will be remembered as "the year of the drought", as we experienced the most severe dry spell of our generation. Rainfall was 53% lower than normal throughout the year, including months without a single drop of rain. The vineyard began to bud slightly earlier than usual, but growth was slow due to the lack of water and low spring temperatures, including some late frosts. Available soil moisture depleted as atmospheric demand rose toward the summer, making it necessary to irrigate as much as possible to mitigate severe water stress. Summer temperatures were high, with averages 2°C above the historical mean in January and February, and 3°C higher in March; however, there were no sudden fluctuations—it was a warm, dry, and stable summer. Harvest began on January 31 and concluded on March 17, with very low yields in terms of kilograms due to the small berry size, but with a very high concentration of sugars, color, and aromas. The overall quality level was exceptional, and practically every plot performed a step above what we had previously imagined.

SOIL

Deep Silts. Silt is a type of sediment or soil with a particle size that falls between sand and clay. It is very fine, soft to the touch, and has a texture similar to talcum powder or flour when dry. It is formed through the erosion of rocks and minerals and is transported by water (in rivers, lakes, and oceans) or wind, depositing in layers. For this reason, it is often found in floodplains, river deltas, and coastal areas.

WINEMAKING

The vinification was carried out in a small stainless steel tank, allowing for extremely precise monitoring of every stage. Gentle maceration was conducted over 20 days at medium temperatures, seeking a progressive and delicate extraction that respected the natural energy of the dry vintage without falling into over-concentration or tannic rusticity. Leveraging the expertise of our consultant Paul Hobbs in Cabernet Sauvignon, we followed his recommendations to interpret the vineyard with respect and precision, prioritizing the expression of the place over style. The focus remained on preserving freshness, tension, and mineral definition, understanding that in this extreme vineyard, elegance stems from balance rather than power.

AGING PROGRAM

18 months in new and second-use French oak barrels, seasoned for 36 months.

TASTING NOTE

Marked freshness, vibrant acidity, and mineral notes, with subtle herbal nuances and tart fruit.

HARVEST	2023
VARIETIES	
Cabernet Sauvignon	100%
ANALYSIS	
Alcohol	12,6%
pH	3,56
Total Acidity	3,4 g de H ₂ SO ₄ /L

LIMITED EDITION:

Production limited to 601 bottles.



AGING POTENTIAL

Although this is the first time we have bottled this plot on its own, the analytical values, tasting sessions, and harvest data suggest an aging potential of 15 to 20 years.



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