

EXTREME VINEYARDS

CERRO DEL GUAZUVIRÁ



Our passion for developing new micro terroirs pushes us to plant vineyards in extreme conditions, even to the limit of the vine's survival.

HISTORY

This vineyard was planted in 2014 next to Charcas de las Sierras, 27 km from the coast, on bedrock with granite of volcanic origin so unaltered that it had to be blasted. In order for the vineyard to be able to grow, soil had to be brought in. The plants were covered with a specially designed mesh to avoid damage from the Guazuivira deer. An electric fence was built so the wild boars wouldn't destroy the mesh. The effort was worth it.

LOCATION CHARACTERISTICS

The vineyard is on the Guazuivirá hill, in Lavalleja, just 27 km from the sea. It is an extremely stony terrain of mostly unaltered granite of volcanic origin from 520 million years ago after a cycle of intense volcanic activity at the end of the Cambrian Period, on the large geological fault line, "Cizalla Sarandí del Yí". As the soil retains very little water, constant irrigation is essential.

Due to the very wild and natural environment, there are many species of animals that are not typically found in traditional wine-growing areas. This is the case for the small Guazuivira deer, which we discovered enjoys eating vine leaves, forcing us to place a protective mesh throughout the vineyard. This method also limits access for fruit-eating birds, who often feast on the grapes.

VINIFICATION

When we chose which varieties to plant in this vineyard, we did so with the objective of co-fermenting. Co-fermentation consists of harvesting different grape varieties on the same day and fermenting them together. The varieties Merlot, Tannat, Petit Verdot and Viognier are present in this wine. The idea is to represent a place through wine. Merlot and Tannat grapes predominate the blend and determine the harvest date. We manage the pruning and leaf trimming to achieve uniform optimal maturity of each variety. Petit Verdot and the white Viognier grape variety add complexity and depth. Co-fermentation provides aromatic and textural diversity, as well as greater color stability through copigmentation. Fermentation takes place in a small stainless steel tank and the wine ages in clay amphora. The only added sulfites are after malolactic fermentation and during bottling.

SENSORIAL CHARACTERISTICS

An aroma reappears each vintage: malted barley. Additionally, fresh flowers, red fruits and notes of clay can be found. It is voluminous and fresh on the palate with firm tannins and a long finish. An avant-garde wine enhanced by the Atlantic Ocean

ANNUAL PRODUCTION: 3000 bottles

AWARDS

