

ATLÁNTICO SUR

ALBARIÑO



A line featuring the ocean and the sea's signature on Uruguayan vineyards. Each wine is the result of selected single varietal grapes from Uruguay's varied coastal vineyards. Whether from the Atlantic Ocean or the River Plate Estuary, the grape typically grows in vineyards less than 30 km from the coast, thus benefiting from its influence. The Atlantico Sur wines show the varietal as it is shaped by maritime saline freshness. This concurrence births pure, refreshing and alluring wines. Atlantic Wines of Uruguay.

A COASTAL RIPENING

The secret of the coastal influence lies in the low temperatures during the grape ripening season in summer. As in Galicia, the freshness of the ocean allows for early harvesting of the grapes for a considerable amount of aromatic compounds and acidity, ideal for producing this saline, intense and naturally very acidic wine.

CREATION FOCUSED ON MAINTAINING THE TYPICITY OVER TIME

When we dreamt up this wine, we wanted an explosive Albariño with fresh aromas and pronounced acidity that would endure for more than 2 years. This took many years of research, travel, tastings and experimentation. We currently plant Albariño in our Garzón and Juanicó vineyards; two vineyards with different soil profiles but both with a coastal influence, each contributing to this blend.

A VARIETAL EXPRESSION

Each plot of Albariño is harvested at different times of maturation, obtaining varied wines from the same vineyard. When harvesting early, the most citrusy and floral side is highlighted. Whereas, two weeks later, aromas of fruits like melon and peach appear. A distinct mineral profile is achieved in both vineyards.

Different pressing and maceration techniques are used at the vineyard depending on the aromatic depth of the skins. After the alcoholic fermentation of each microplot is finished, we determine the blend and store it in a tank with lees where it is agitated over several months. All this favors the stability of the wine over time, maintaining the aromatic intensity which is characteristic of fresh Albariños.

Winemaker: Santiago Deicas

