



2006 DECERO AMANO: TECHNICAL NOTE

Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.

2006 VINTAGE

2006 was an excellent vintage in Agrelo. A cool winter was followed by a warm spring resulting in even fruit set. Summer was characterised by warm days & slightly cooler than usual nights – excellent ripening conditions. Low rainfall from late February to the end of harvest led to an outstanding vintage.

REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

Soils	Silty clay over sandy gravels.
Yield	1.8 – 2 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1 cluster per shoot.
Harvest Date	Handpicked April 25th – May 5th, 2006
Selection Steps	Cluster selection when picking & a second sorting within the small boxes.

WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	35-42 days total maceration:- 7 days cold soak; 10-12 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with greater concentration; 23-25 days extended maceration.
Maturation	Gently basket pressed before going into new French oak barrels for 22 months maturation followed by 10 months in bottle prior to release.
Blend	60% Malbec 35% Cabernet 5% Petit Verdot

2006 DECERO AMANO, REMOLINOS VINEYARD

Unfolding aromas and flavours from the violets of the Malbec to the red fruits and structure of the Cabernet giving excellent length and the jasmine perfumed Petit Verdot bringing firm tannins and textural complexity.

14.5% Alc. pH 3.76 Acidity 5.72 g/l
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