



ARGENTINA

MENDOZA

AGRELO



2006 DECERO MALBEC: 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 with plenty of snow falling in the Andes was followed by a warm spring resulting in excellent and even fruit set. Summer was characterised by warm days and slightly cooler than usual nights – excellent ripening conditions. Finally, little 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	3.5 – 4 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked 5 th – 21 st April, 2006
Selection Steps	Cluster selection when picking & second sorting within the small boxes.

WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 5-7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with more concentration to derive more texture; 15-18 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 16 months maturation.

2006 DECERO MALBEC, REMOLINOS VINEYARD

Intense violet aromas and purity of raspberry and red fruit flavours are typical of our Remolinos vineyard. 2006 Decero Malbec is a handcrafted expression of our Remolinos Vineyard.

14.5% Alc. pH 3.72 Acidity 5.05 g/l