

ARGENTINA



2008 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.

2008 VINTAGE

2008 provided the idyllic vintage conditions for wines of finesse and longevity. This vintage will likely be rated as one of the best of the decade in Agrelo for Malbec. The days were consistently warm but never peaking with heat, the nights notably cooler than previous years. As a result the phenolic, sugar and flavor ripeness evolved in perfect unison to the delight of our viticulturist. The dry summer allowed no rain to hinder the perfectly healthy grape conditions. Picking was by hand, parcel by parcel, in the early morning, about a week earlier than usual. 2008 Decero Malbec shows heightened aromatics of violets, an intensity of red fruit and pristine acid and structural tannin balance.

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	Sandy clay loams over 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 April 7 th – 18 th , 2008.
Selection Steps	Cluster selection when picking & second sorting within the small boxes.
WINEMAKING	Cluster selection pre-destemmer; berry selection post-destemmer.
2 Sorting Tables	
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 14 months maturation.

2008 DECERO MALBEC, REMOLINOS VINEYARD

The wine shows a core intensity of red fruit flavours and pure violet aromas, the signature of Malbec from our Remolinos Vineyard. Exquisitely balanced by freshness of acidity. Elegant integration of French oak gives further complexity to the highly structured tannins of the vintage.

14.5 % Alc.

pH 3.72

Acidity 5.91 g/l

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