



2008 DECERO MINI EDICIONES TANNAT

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 our wines in particular bringing out the core qualities of Tannat. The days were consistently warm but never peaking in 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. This will likely be a wine which will age spectacularly due to the structural tannins and depth of the wine as well as fine acidity.

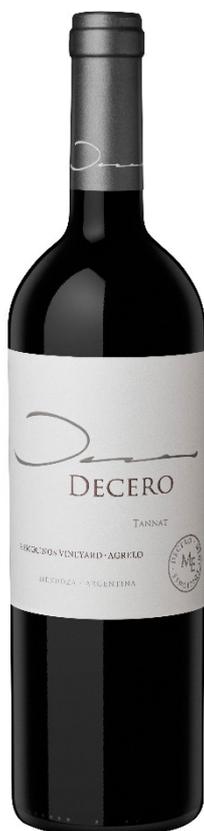
REMOLINOS VINEYARD, AGRELO

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	Low vigour, coarse soils over gravel.
Yield	2.8 tons per acre.
Canopy	Intense leaf plucking of east facing canopy; Cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 18 th , 2008
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	25 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82°F. Soft and short pump overs. 8-10 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels for MLF and 16 months maturation in French oak barrels (50% new).



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This year Tannat forms part of our icon blend and we selected a few exceptional parcels to make this 'mini edición'. The wine show high intensity of dark fruit flavours and aromas of lavender and rosehip tea. It is a full body wine with firm and structural tannins that make this wine ideal for long ageing.

14.5% Alc. pH 3.89 Acidez Total: 6.25 g/l