

ARGENTINA



2010 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.

2010 VINTAGE

The spring leading up to the 2010 vintage was particularly cool which delayed veraison and resulted in lower yields of concentrated fruit with high acidity specially for Malbec. Otherwise, the days were of average warmth without any peaks in temperature so even ripening occurred with good simultaneous development of fruit and sugar ripeness. Cabernet Sauvignon from this vintage provided more robust and structural tannins.

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 21th – May 6th, 2010.
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 20 months maturation followed by a year in bottle prior to release.
Blend	65% Malbec, 30% Cabernet Sauvignon 4% Petit Verdot, 1% Tannat

2010 DECERO AMANO, REMOLINOS VINEYARD

Great complexity aromas and flavours from the violets of the Malbec to the dark fruits flavors of the Cabernet. Petit Verdot, Tannat and 20 months in new French oak add structural complexity the blend. 2010 Decero Amano retains its hallmark silky elegance and excellent length.

14.5% Alc. pH 3.65 Acidity 6,19 g/l
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