

ARGENTINA



2013 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.

2013 VINTAGE

2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. As such, we decided to pick our Malbec between 5-7 days later than the average year in order to achieve full phenolic ripeness, whilst Cabernet and Tannat ripened towards the end of April with perfect tannin structure. These cool conditions also lead to more pronounced acidity and aromatics balanced by seductive 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 9th – 29th, 2013.
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, 28% Cabernet Sauvignon, 4% Petit Verdot, 3% Tannat

2013 DECERO AMANO, REMOLINOS VINEYARD

Violet aromas and berry flavors from the Malbec compliment the darker notes of the Cabernet with structural tannins coming through from the exceptional Petit Verdot and Tannat. The wine spends 20 months maturing in new French oak. An elegant wine with layers of complexity.

14.5% Alc. pH 3.64 Acidity 5.74 g/l
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