



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



2014 DECERO AMANO

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.

2014 VINTAGE

The 2014 vintage was one of the coolest in our history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool. These climatic conditions resulted in each of the varieties showing high levels of acidity and very elegant in profile.

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.

Soil	Alluvial and colluvial soils: Malbec from coarse soil, Cabernet from gravel-rich soil and Petit Verdot and Tannat on the lowest vigour sites
Yield	1.8 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1 cluster per shoot.
Harvest Date	Handpicked April 8th – 25th, 2014.
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	66% Malbec, 25% Cabernet Sauvignon, 6% Petit Verdot, 3% Tannat

2014 DECERO AMANO, REMOLINOS VINEYARD

2014 Decero Amano encapsulates aromatics, balance, elegance and a silky profile for which the wine is renown. The wine is an ethereal expression which always seems greater than the sum of its parts.

14.8% Alc.

pH 3.76

Acidity 5.33 g/l

WWW.DECERO.COM