

ARGENTINA



2016 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.

2016 VINTAGE

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, we plucked leaves not only on the east facing but also on the west facing canopy to ensure good airflow in face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. Due to the dry final 6 weeks of maturation and the leaf plucking, this Tannat shows darker fruit flavours with high 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 vigor soils.
Clone	Tannat 944 (Origin: South West France).
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 13 th -14 th , 2016
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	30 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82° F to extract both aromas and textural concentration. 18 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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Tannat is one of our three 'rare varieties & limited edition' wines. Of this vintage only 2214 bottles of Tannat were made. The deep body and eponymous tannic structure of the wine combines blackberry, earthy coffee and leather notes. This wine has potential for extensive ageing.

14.9% Alc. pH 3.7 Acidity 5.88 g/l