

ARGENTINA



MENDOZA

AGRELO



## 2017 DECERO MINI EDICIONES PETIT VERDOT

*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.*

## 2017 VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Petit Verdot meant it was unaffected by the early spring frost. The quality of 2017 Petit Verdot is marked in the perfect balance of the fruit which had vibrant acidity and lifted freshness of aromas and flavours.

## 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 soils.  |
| Clone           | Petit Verdot 400 (Origin: Bordeaux, 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 4 <sup>th</sup> - 5 <sup>th</sup> 2017.                                 |
| 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:-<br>7 days cold soak;<br>10 days fermentation in small wide stainless steel tanks at 82° F to extract both the jasmine aromas and the textural concentration.<br>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).  |

## 2017 DECERO MINI EDICIONES PETIT VERDOT

Petit Verdot is one of our three 'rare varieties & limited edition' wines. Of this 2017 vintage only 9,936 bottles were made. The wine has great aromatic intensity, displaying wild blueberry combined with quince notes and spices. Very well balanced, with deep flavours and structured tannins, it has superb ageing potential.

14.1% Alc.      pH 3.7      Acidity 5.85 g/l