

ARGENTINA



## 2007 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.*

## 2007 VINTAGE

An excellent vintage at Remolinos Vineyard and outstanding for Malbec. The daytime temperatures of the growing season were warmer than usual whilst the nights were colder bringing good acid / sugar balance and greater color and phenol content in the grapes. The quality of grapes from the 2007 vintage was extremely high; excellent balance, exceptional aromatics and concentration in the wines.

## 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 20th – May 1st, 2007
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 10 months in bottle prior to release.
Blend	60% Malbec, 35% Cabernet Sauvignon 3% Petit Verdot, 2% Tannat

## 2007 DECERO AMANO, REMOLINOS VINEYARD

Heightened aromas and flavours of violets from the Malbec are followed by red fruit flavours, the Cabernet brings structural elegance and excellent length, the jasmine perfumed Petit Verdot and robust Tannat bringing firm tannins and textural complexity.

14.5% Alc.    pH 3.72    Acidity 6.01 g/l  
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