

ARGENTINA



## 2007 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.*

## 2007 VINTAGE

Vintage 2007 was excellent in Remolinos Vineyard. The daytime temperatures of the growing season were warmer than usual whilst the nights were colder bringing good acid / sugar balance and great color and phenol content in the grapes. Our Petit Verdot, developed the flavor spectrum which we saw from the previous vintage with more of the delicate notes of jasmine aromatics due to the particularly cool nights of the 2007 ripening season.

## 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, coarse soils over gravel.
Yield	3 tons per acre.
Canopy	Intense leaf plucking of east facing canopy; Cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked 15 <sup>th</sup> – 20 <sup>th</sup> April, 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	30 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82°F to extract both the jasmine aromas and the 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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Petit Verdot forms part of our icon blend yet each year we select a few exceptional parcels to make a 'mini edición'. The wine's lifted jasmine aromas, blueberry complexity and concentration testify to the potential of Petit Verdot of our Remolinos Vineyard.

14.5% Alc.      pH 3.76      Acidity 6.1 g/l

