

ARGENTINA



2009 DECERO MALBEC: 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.

2009 VINTAGE

2009 is commonly regarded in Agrelo, and other appellations of Mendoza, as the vintage of the decade. The long, warm, dry summer provided us with the perfect picking conditions over an extensive 20 day period which enabled us to pick every parcel at just the right moment to accentuate the natural differences between Malbec from different blocks and rows in the vineyard. Characteristically some parcels showed the violet aromatics for which Remolinos Vineyard is known whilst others plunged into deep red even dark fruit flavors. The cold nights as ever common in Remolinos Vineyard brings length through acidity complementing a great depth of body in the 2009 Decero Malbec.

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	Sandy clay loams over gravels.
Yield	3.5 – 4 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 5 – April 25, 2009.
Selection Steps	Cluster selection when picking & second sorting within the small boxes.

WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 5-7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with more concentration to derive more texture; 15-18 days extended maceration.
Maturation	Gently basket pressed before 90% goes into French oak barrels (30% new) for MLF and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

2009 DECERO MALBEC, REMOLINOS VINEYARD

The core intensity of red fruit flavours and pure violet aromas remain the signature of Malbec from our Remolinos Vineyard. Exquisitely balanced by freshness of acidity and an elegant integration of French oak adds complexity to the rich velvety fruit notes of this vintage.

14.5 % Alc. pH 3.75 Acidity 5.02 g/l