



2011 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.

2011 VINTAGE

The most influential factor of the 2011 vintage was a cold Spring and a frost in early November which resulted in lower than average yields. The temperatures during the period of maturation continued to be lower than usual, which resulted in a late harvest of 10 days later than previous years. Some light rains assisted in the tannin structure, which are smooth but firm in this wine.

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 May 3 rd and 4 th , 2011
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 and each year we select a few exceptional parcels to make a 'mini edición'. The 2011 vintage is particularly rich in wild blueberry flavors and the jasmine aromas which are consistent in this wine. It shows great complexity and tannin structure for extensive ageing potential.

14.1% Alc. pH 3.79 Acidity 5.92 g/l

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