

ARGENTINA

MENDOZA

AGRELO



2011 DECERO SYRAH: 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.

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 cooler weather continued throughout the summer season causing the maturation and harvest to take place a week later than usual.

The coolness of the 2011 vintage left its mark on the heightened acidity and fresh elegance of the Decero Syrah of this vintage.

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 March 31 th 2011
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:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 25°C; 13 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

2011 DECERO SYRAH, REMOLINOS VINEYARD

2011 Decero Syrah shows red fruit aromas and some dark fruit and spicy flavors. On the palate the wine strikes a splendid balance between acidity, flavor and structure. 14 months in french oak barrels added further textural complexity.

14.5% Alc.

pH 3.66

Acidity 5.48 g/l