

ARGENTINA



MENDOZA

AGRELO

2012 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.

2012 VINTAGE

2012 was an excellent vintage in Agrelo, again marked by low yields, mostly due to the influence of Zonda wind during flowering time in November. In Agrelo there was higher rainfall during the growing season and lower rainfall during maturation which provided excellent vintage conditions. The average temperature were slightly higher in the summer but lower in April this enabled us to pick each variety slightly earlier at the optimal sugar and flavor ripeness

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 10 th – May 3 rd , 2012.
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 a year in bottle prior to release.
Blend	57% Malbec, 39% Cabernet Sauvignon, 4% Petit Verdot



2012 DECERO AMANO, REMOLINOS VINEYARD

Violet aromas and berry flavors from the Malbec compliment the darker notes of the Cabernet with enough structural tannins coming through from the exceptional Petit Verdot that Tannat was omitted. After 20 months in new French oak, 2012 Decero Amano is profoundly elegant.

14.5% Alc. pH 3.62 Acidity 6.00 g/l
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