



## 2012 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.*

## 2012 VINTAGE

2012 was an excellent vintage in Agrelo, again marked by low yields of high quality. The lower crop was mostly due to the influence of the formidable Zonda wind during flowering in November. In Agrelo, the climate saw higher than usual rainfall during the growing season and lower rainfall during the maturation of the bunches which provided excellent conditions for vintage. The average temperatures were slightly higher in the peak of summer but lower in April broadening the window for picking of Malbec in optimal condition.

## 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 21 <sup>st</sup> – April 25 <sup>th</sup> , 2012
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.

## 2012 DECERO MALBEC, REMOLINOS VINEYARD

Intense violet aromatics and red fruit flavours, the 2012 vintage shows more structural tannins than the last few vintages. The wine is exquisitely balanced by freshness of acidity and an elegant integration of French oak.

14.5 % Alc.      pH 3.70      Acidity 5,73 g/l