



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



MENDOZA

AGRELO



## 2013 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.*

## 2013 VINTAGE

2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. As such we decided to pick our grapes in Remolinos Vineyard between 5-7 days later than the average year in order to achieve full phenolic ripeness. These cool conditions also lead to more pronounced acidity and aromatics balancing the seductive tannins.

## 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 4 <sup>th</sup> – April 23 <sup>rd</sup> , 2013
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.

## 2013 DECERO MALBEC, REMOLINOS VINEYARD

Continuing in the hallmark style of Malbec from Remolinos Vineyard, this vintage shows the intense violet aromatics and bright freshness and acidity which has come to define Decero Malbec. Elegant tannin complexity similar to the 2012 reflects beautifully integrated oak tannins following 14 months in French oak.

14.5 % Alc.      pH 3.79      Acidity 5.62 g/l  
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