

ARGENTINA

MENDOZA

AGRELO



## 2013 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.*

## 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	Colluvial soils which are rich in clay – reminiscent of some of the finest plantings of Syrah in the Rhone Valley.
Yield	3.5 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 30 <sup>th</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	25-27 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.

## 2013 DECERO SYRAH, REMOLINOS VINEYARD

2013 Decero Syrah shows meaty flavors, fig and mineral notes. The wine is reminiscent in its structure of Syrah from the Northern Rhone. The tannins are overt yet not grippy and the wine has a long palate profile. 14 months in french oak barrels have added further textural complexity to the wine.

14.5% Alc.

pH 3.68

Acidity 5.02g/l

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