

ARGENTINA



2014 DECERO MINI EDICIONES TANNAT

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.

2014 VINTAGE

The 2014 vintage was one of the coolest in our history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool. These climatic conditions resulted in Tannat with a high level of acidity and more medium body than its typical richer profile.

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	Low vigour soils.
Clone	Tannat 944 (Origin: South West France).
Yield	2.8 tons per acre.
Canopy	Intense leaf plucking of east facing canopy; Cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 3 rd , 2014
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	30 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82° F to extract both aromas and textural concentration. 18 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels for MLF and 16 months maturation in French oak barrels (50% new).



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Tannat is one of our three 'rare varieties & limited edition' wines. Of this vintage only 1434 bottles of Tannat were made. This vintage was defined by a medium body and slightly less tannic structure than usual combining both red fruit, blackberry and earthy notes. This wine has potential for extensive ageing.

14.5% Alc. pH 3.87 Total Acidity 4.76 g/l

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