

FINCA DECERO

SINGLE VINEYARD WINES



2016 DECERO AMANO, REMOLINOS VINEYARD



VINTAGE 2016

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, we plucked leaves not only on the east facing but also on the west facing canopy to ensure good airflow in face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage expresses itself in medium to full body wines with high acidity.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Alluvial and colluvial soils: Malbec from coarse soil, Cabernet from gravel-rich soil and Petit Verdot and Tannat on the lowest vigour sites
YIELD: 1.8 tons per acre
CANOPY: Leaf plucking of east and west facing canopy; Cluster thinning to 1 clusters per shoot.
HARVEST DATE: Handpicked March 29th – April 15th, 2016.

WINEMAKING

SELECTION: 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.

DECERO AMANO, REMOLINOS VINEYARD 2016

2016 Decero Amano encapsulates aromatics, balance, elegance and a silky profile for which the wine is renown. The heightened acidity of this vintage makes this wine exceptionally elegant. The wine is an ethereal expression which is always greater than the sum of its parts.

COMPOSITION: 63% Malbec, 29% Cabernet Sauvignon, 5% Petit Verdot, 3% Tannat

ALC 14.5% PH 3.6 ACIDITY 6.19 G/L

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH