



SINGLE VINEYARD WINES



2016 DECERO MINI EDICIONES TANNAT, 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. Due to the dry final 6 weeks of maturation and the leaf plucking, this Tannat shows darker fruit flavours with high acidity.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Low vigour soils
CLONES: Tannat 944. (Origin Bordeaux)
YIELD: 2.8 tons per acre
CANOPY: Leaf plucking of east and west facing canopy;
Cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked April 13th – 14th, 2016.

WINEMAKING

SELECTION: 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 aromas and the 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 2214 bottles of Tannat were made. The deep body and eponymous tannic structure of the wine combines blackberry, earthy coffee and leather notes. This wine has potential for extensive ageing.

ALC 14.5% PH 3.7 TOTAL ACIDITY 5.88 G/L

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH