



SINGLE VINEYARD WINES



2017 DECERO MINI EDICIONES PETIT VERDOT, REMOLINOS VINEYARD



VINTAGE 2017

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Petit Verdot meant it was unaffected by the early spring frost. The quality of 2017 Petit Verdot is marked in the perfect balance of the fruit which had vibrant acidity and lifted freshness of aromas and flavours.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Low vigour soils
CLONES: Petit Verdot 400. (Origin Bordeaux)
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 April 4th – 5th, 2017.

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 both the jasmine aromas and the textural concentration.
18 days extended maceration.
MATURATION: French oak barrels for MLF and 16 months maturation in French oak barrels (50% new).

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Petit Verdot is one of our three 'rare varieties & limited edition' wines. Of this 2017 vintage only 9,936 bottles were made. The wine has great aromatic intensity, displaying wild blueberry combined with quince notes and spices. Very well balanced, with deep flavours and structured tannins, it has superb ageing potential.

ALC 14.5%

PH 3.6

ACIDITY 5.01 G/L