



FINCA DECERO

SINGLE VINEYARD WINES



2018 DECERO MINI EDICIONES TANNAT,
REMOLINOS VINEYARD



VINTAGE 2018

Following a spring frost which diminished the overall crop, the summer was warm and dry leading to an extremely healthy grapes with excellent phenolic ripeness. The wines of this vintage show extremely high quality with a richer concentration than previous vintages yet with good balance between body and structure. 2018 will be remembered as a stellar vintage in Argentina's recent history.

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 11th, 2018.

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).

**DECERO MINI EDICIONES TANNAT,
REMOLINOS VINEYARD 2018**

Tannat is one of our three 'rare varieties & limited edition' wines. Of this vintage only 1200 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 14.8% PH 3.67 TOTAL ACIDITY 5.32 G/L