

FINCA DECERO

SINGLE VINEYARD WINES



2019 DECERO MALBEC REMOLINOS VINEYARD



VINTAGE 2019

The 2019 vintage was a second consecutive stellar vintage in Mendoza. It was characterised by a slightly cooler spring than usual with a welcome light rainfall levels followed by a warm, dry summer with lower than average rainfall leading to optimal health and maturation conditions at the Remolinos Vineyard. The wines of this vintage show excellent concentration of flavour, colour and aromas.

REMOLINOS VINEYARD, AGRELO, MENDOZA

ALTITUDE: 3500ft / 1050m
SOILS: Alluvial & colluvial, silty, high mountain soil.
YIELD: 3.6 tons per acre
CANOPY: Leaf plucking of east facing canopy;
cluster thinning to 1-2 clusters per shoot.
HARVEST DATE: Handpicked March 21st – April 20th, 2019.

WINEMAKING

SELECTION: Cluster selection pre-destemmer;
Berry selection post-destemmer.
HANDLING: Gravity fed.
MACERATION: 25-30 days total maceration:
5-7 days cold soak;
10 days fermentation in small wide stainless steel tanks. 78°f for most aromatic parcels and 86°f for parcels with more concentration to derive more texture;
15-18 days extended maceration.
MATURATION: Gently basket pressed before 90% goes into French oak barrels (30% new) for malo-lactic fermentation and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

DECERO MALBEC, REMOLINOS VINEYARD 2019

2019 Decero Malbec continues in the style that characterises our Remolinos Vineyard displaying intense violet aromas over a core of red fruits with notes of cherries and raspberries. The wine shows excellent balance a fine backbone of fresh acidity and supple and elegant tannins from 14 months maturation in French oak barrels.

ALC 14.5%

pH 3.56

TOTAL ACIDITY 5.61 g/l