



SINGLE VINEYARD WINES



## 2019 DECERO MINI EDICIONES TANNAT, 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: 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 8<sup>th</sup> – April 9<sup>th</sup>, 2019.

### 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 2019

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 14.5%      PH 3.55      TOTAL ACIDITY 5.32 G/L