

FINCA DECERO

SINGLE VINEYARD WINES



2018 DECERO AMANO, 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: Alluvial and colluvial soils: Malbec from coarse soil, Cabernet from gravel-rich soil and Petit Verdot and Tannat on the lowest vigour sites
YIELD: 1.8 tons per acre
CANOPY: Leaf plucking of east and west facing canopy; Cluster thinning to 1 clusters per shoot.
HARVEST DATE: Handpicked March 21st – April 9th, 2018.

WINEMAKING

SELECTION: Cluster selection pre-destemmer; Berry selection post-destemmer.
HANDLING: Gravity fed.
MACERATION: 35-42 days total maceration:-
7 days cold soak;
10-12 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with greater concentration; 23-25 days extended maceration.
MATURATION: Gently basket pressed before going into new French oak barrels for 20 months maturation followed by a year in bottle prior to release.

DECERO AMANO, REMOLINOS VINEYARD 2018

2018 Decero Amano encapsulates aromatics, balance, elegance and a silky profile for which the wine is renown. The heightened acidity of this vintage makes this wine exceptionally elegant. The wine is an ethereal expression which is always greater than the sum of its parts.

COMPOSITION: 65% Malbec, 28% Cabernet Sauvignon, 5% Petit Verdot, 2% Tannat

ALC 14.7% PH 3.61 ACIDITY 5.81 G/L

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH