



FINCA DECERO

SINGLE VINEYARD WINES



2018 DECERO SYRAH 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: Colluvial soils which are rich in clay – reminiscent of some of the finest plantings of Syrah in the Rhone Valley.
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 19th, 2018.

WINEMAKING

SELECTION: Cluster selection pre-destemmer;
Berry selection post-destemmer.
HANDLING: Gravity fed.
MACERATION: 25-27 days total maceration:-
7 days cold soak;
10 days fermentation in small wide stainless steel tanks at 25°C;
13 days extended maceration.
MATURATION: Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

DECERO SYRAH, REMOLINOS VINEYARD 2018

2018 Decero Syrah displays red fruit flavours, spices and mineral notes. A medium bodied wine which shows bright acidity, smooth tannins and a long finish. The wine has spent 14 months in French oak barrels which has further contributed to its textural complexity.

ALC 14.5% PH 3.62 ACIDITY 4.95 G/L