



FINCA DECERO

SINGLE VINEYARD WINES



**2022 DECERO MINI EDICIONES  
ROSÉ, REMOLINOS VINEYARD**

**VINTAGE 2022**

The 2022 vintage was an exceptional one in Remolinos Vineyard. Slightly lower temperatures in Spring 2021 resulted in a smaller yield and high acid fruit. The following summer temperatures were perfectly moderate. During and following the rainy February (112mm), we took especial care of the vine canopies to maintain excellent health of the grapes. March and April were totally dry months which led to great concentration and balance. It was a slightly early picked harvest and the grapes show high quality and a lifted aromatic profile.

**REMOLINOS VINEYARD, AGRELO, MENDOZA**

ALTITUDE: 3500ft / 1050m  
SOILS: Alluvial and colluvial soils rich in calcium carbonate  
CLONES: Cabernet Franc 312 & 327. (Origin Bordeaux, France)  
YIELD: 2.8 tons per acre  
CANOPY: Leaf thinning on the east side of the canopy for good air and light exposure.  
HARVEST DATE: Handpicked February 25<sup>th</sup>, 2022.

**WINEMAKING**

PRESS: The grapes are harvested during the early morning and go through our three steps of selection to whole cluster press. Then the clusters are basket pressed gently to ensure the high quality of the must.  
CLARIFICATION: The grape must is dropped to 7-10°C to allow natural clarification by gravity. After 24 hours the juice is racked to another tank for fermentation.  
FERMENTATION: 80% of the juice is fermented in stainless steel tanks and 20% in french oak barrels (2nd use). The alcoholic fermentation takes place between 13-15° C to preserve the aromatics and the freshness of the wine. After this first fermentation we do not allow malo-lactic fermentation. After 2 months we bottle in early June.

**DECERO MINI EDICIONES ROSÉ, REMOLINOS VINEYARD  
2022**

This Cabernet Franc Rosé is part of our Decero Mini Ediciones range which are small production wines made from rare varieties. We only produced 1,846 bottles. It is an elegant, fresh and delicate salmon pink wine with floral, citrus and white peach aromatics and a vibrant well balanced palate.

ALC 12.0%      pH 3.11      TOTAL ACIDITY 637 g/l

