

# FINCA DECERO

SINGLE VINEYARD WINES



## 2019 DECERO AMANO, 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 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 21<sup>st</sup> – April 9<sup>th</sup>, 2019.

### 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 French oak barrels (80% new) for 20 months maturation followed by a year in bottle prior to release.

### DECERO AMANO, REMOLINOS VINEYARD 2019

2019 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:** 61% Malbec, 32% Cabernet Sauvignon, 5% Petit Verdot, 2% Tannat

ALC 14.7% PH 3.61 ACIDITY 5.81 G/L

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH