



FINCA DECERO

SINGLE VINEYARD WINES



**2021 DECERO MALBEC  
REMOLINOS VINEYARD**



**VINTAGE 2021**

The 2021 vintage was cooler than usual with marginally greater precipitation. The cool weather began in early spring with a frost on October 5th which did not cause any damage as bud break had not yet begun. The outcome was a normal vintage of quality and consistent quality across the vineyard. Stylistically the cooler temperatures led to wines of excellent definition of flavours, fresh acidity and lifted, aromatic profile.

**REMOLINOS VINEYARD, AGRELO, MENDOZA**

ALTITUDE: 3500ft / 1050m  
SOILS: Alluvial & colluvial, silty, high mountain soil.  
YIELD: 3.6 tons per acre  
CANOPY: Leaf plucking of east facing canopy;  
cluster thinning to 1-2 clusters per shoot.  
HARVEST DATE: Handpicked April 1<sup>st</sup> – April 17<sup>th</sup>, 2021.

**WINEMAKING**

SELECTION: Cluster selection pre-destemmer;  
Berry selection post-destemmer.  
HANDLING: Gravity fed.  
MACERATION: 25-30 days total maceration:  
5-7 days cold soak;  
10 days fermentation in small wide stainless steel tanks. 78°f for most aromatic parcels and 86°f for parcels with more concentration to derive more texture;  
15-18 days extended maceration.  
MATURATION: Gently basket pressed before 90% goes into French oak barrels (30% new) for malo-lactic fermentation and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

**DECERO MALBEC, REMOLINOS VINEYARD 2021**

2021 Decero Malbec continues in the style that characterises our Remolinos Vineyard displaying intense violet aromas over a core of red fruits with notes of cherries and raspberries. The wine shows excellent balance a fine backbone of fresh acidity and supple and elegant tannins from 14 months maturation in French oak barrels.

ALC 14.5%

pH 3.40

TOTAL ACIDITY 5.20 g/l

SINGLE VINEYARD WINES HANDCRAFTED FROM SCRATCH