

# Finca Decero

SINGLE VINEYARD WINES



## 2023 DECERO ROSÉ, REMOLINOS VINEYARD

### VINTAGE 2023

The 2023 vintage was an exceptional Harvest at Remolinos Vineyard. We experienced a slightly warmer year than usual with early frosts in the month of October; fact that led us to obtain lower production. This special combination of temperatures and low yields resulted in a harvest two weeks earlier than average. We obtained a wine with lower potential alcohol, balanced acidity and excellent health.

### REMOLINOS VINEYARD, AGRELO, MENDOZA

**ALTITUDE:** 3500ft / 1050m  
**SOILS:** Alluvial and colluvial soils rich in calcium carbonate  
**CLONES:** Mass selection.  
**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 on February 13th, 2023.

### 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 ROSÉ, REMOLINOS VINEYARD 2023

This is the inaugural Harvest of Decero Rosé 2023. It continues the elegant style that characterizes our Remolinos Vineyard. Only 1.930 bottles were produced. It is a fresh and delicate Wine, where notes of white peach, Jasmine and a citrus finish predominate.



ALCOHOL 12.0%

pH 3.14

TOTAL ACIDITY 6,95 g/l