



SINGLE VINEYARD WINES



2024 DECERO ROSÉ, REMOLINOS VINEYARD

VINTAGE 2024

The 2024 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 alcoholic potential, 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 19th, 2024.

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 2024

This vintage of Decero Rosé 2024 continues the elegant style that characterizes our Remolinos Vineyard. Only 2.621 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 3.22

TOTAL ACIDITY 6,80 g/l