

ARGENTINA



2008 DECERO AMANO: TECHNICAL NOTE

Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.

2008 VINTAGE

2008 provided the idyllic vintage conditions for wines of finesse and longevity. The days were consistently warm but never peaking with heat, the nights notably cooler than previous years. As a result the phenolic, sugar and flavor ripeness evolved in perfect unison to the delight of our viticulturist. The dry summer allowed no rain to hinder the perfectly healthy grape conditions. Both Malbec and Petit Verdot excelled especially, both showing firm structure.

REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

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| Soils | Silty clay over sandy gravels. |
| Yield | 1.8 – 2 tons per acre. |
| Canopy | Leaf plucking of east facing canopy; cluster thinning to 1 cluster per shoot. |
| Harvest Date | Handpicked April 10 th – May 3 rd , 2008. |
| Selection Steps | Cluster selection when picking & a second sorting within the small boxes. |

WINEMAKING

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| 2 Sorting Tables | 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 new French oak barrels for 20 months maturation followed by a year in bottle prior to release. |
| Blend | 64% Malbec, 30% Cabernet Sauvignon 4% Petit Verdot, 2% Tannat |

2008 DECERO AMANO, REMOLINOS VINEYARD

Heightened aromas and flavours of violets from the Malbec are followed by red fruit flavours, the Cabernet brings structural elegance and excellent length, the jasmine perfumed Petit Verdot and robust Tannat bringing firm tannins and textural complexity.

14.5% Alc. pH 3.79 Acidity 5.87 g/l