

ARGENTINA



2009 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.

2009 VINTAGE

2009 is commonly regarded in Agrelo as the vintage of the decade. The long, warm, dry summer with neither peaks nor lows in temperature provided perfect picking conditions for us to pick each parcel at its zenith across 23 days. Malbec exhibits violet aromas and deep dark fruit, the Cabernet of 2009 showed particularly great finesse whilst Petit Verdot and Tannat have particular richness from 2009.

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.

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 1 st -24 th , 2009.
Selection Steps	Cluster selection when picking & a second sorting within the small boxes.

WINEMAKING

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	60% Malbec, 31% Cabernet Sauvignon 6% Petit Verdot, 3% Tannat

2009 DECERO AMANO, REMOLINOS VINEYARD

Heightened aromas of violets and dark fruit flavors of the Malbec contrast with the elegant backbone of the Cabernet whilst the higher percentage of jasmine perfumed Petit Verdot and robust Tannat bring great depth and textural complexity to this wine.

14.5% Alc. pH 3.71 Acidity 5.43 g/l
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