



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



2010 DECERO MALBEC: 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.

2010 VINTAGE

The spring leading up to the 2010 vintage was particularly cool which delayed veraison and resulted in lower yields of more concentrated fruit and higher acidity in the wines. Otherwise, the days were of average warmth without any peaks in temperature so even ripening occurred with good simultaneous development of fruit and sugar ripeness. 2010 Malbec shows a richer texture than other vintages due to the concentrated berries but the great structure of a harmonious season.

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	Sandy clay loams over gravels.
Yield	3.5 – 4 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked April 5 – 25, 2010.
Selection Steps	Cluster selection when picking & second sorting within the small boxes.



WINEMAKING

2 Sorting Tables	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 MLF and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

2010 DECERO MALBEC, REMOLINOS VINEYARD

A core intensity of red fruit flavors and lifted violet aromas remain the signature of Malbec from our Remolinos Vineyard. This is exquisitely balanced by freshness of acidity and an elegant integration of French oak which adds complexity to the rich mid palate of this vintage.

14.5 % Alc. pH 3.68 Total Acidity 5.77 g/l

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