



## 2011 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.*

## 2011 VINTAGE

The most influential factor of the 2011 vintage was a cold spring and a frost in early November which resulted in lower than average yields. The cooler weather continued throughout the summer season causing a delay to the harvest. The low yields resulted in concentrated Malbec, elegant yet firm tannins in the Cabernet and finely structured Petit Verdot and Tannat.

## 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 27th – May 2nd, 2011.
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	64% Malbec, 30% Cabernet Sauvignon 4% Petit Verdot, 2% Tannat

## 2011 DECERO AMANO, REMOLINOS VINEYARD

Violet aromas and rich red berry notes from the Malbec compliment the darker fruit flavors of the Cabernet, Petit Verdot and Tannat. 20 months in new French oak adds structural complexity to the blend. 2011 Decero Amano balances silky elegance with a concentrated core.

14.5% Alc.	pH 3.68	Acidity 5,91 g/l
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