



FINCA DECERO

SINGLE VINEYARD WINES

ARGENTINA



2011 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.

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 the maturation and harvest to take place over a longer period than usual. The most aromatic fruit from the vines planted on the coarser western part of the vineyard were picked in early April. The richer and slightly riper berries, which give Decero Malbec intense and pure red fruit notes and tannins, were picked in late April

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 4 - 30, 2011.
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.

2011 DECERO MALBEC, REMOLINOS VINEYARD

The signature of our Remolinos Vineyard is highlighted in the violet aromatics and red fruit flavors of Decero Malbec. The 2011 shows heightened aromatics of this cooler vintage and an elegant tannin structure derived from 14 months maturation in French oak barrels.

14.5 % Alc. pH 3.72 Acidez Total: 5.48 g/l

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