



2012 DECERO SYRAH: 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.

2012 VINTAGE

2012 was an excellent vintage in Agrelo, again marked by low yields of high quality. The lower crop was mostly due to the influence of the formidable Zonda wind during flowering in November. In Agrelo, the climate saw higher than usual rainfall during the growing season and lower rainfall during the maturation of the bunches which provided excellent conditions for vintage. Syrah from Finca Decero's 2012 vintage shows a great combination of heightened intensity in the fruit profile in balance with the structural tannins.

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 March 26 th , 2012
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	25-27 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 25°C; 13 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.

2012 DECERO SYRAH, REMOLINOS VINEYARD

2012 Decero Syrah shows red fruit aromas, dark fruit and spicy flavours. Plush fruit in the palate and satisfyingly smooth, elegant tannins and long-lasting finish. 14 months in french oak barrels added further textural complexity.

14.5% Alc.	pH 3.70	Acidity 5.26g/l
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